



Table D'Hote

3 Courses £28.75

2 Courses £22

Starters

French Onion Soup
Gruyere croustade

Deep Fried Calamari
Garlic aioli

Asian Style Pork Belly
Pickled slaw and sesame

Traditional Yorkshire Pudding and Onion Gravy (V)

Mains

Beef Cheek
Creamy horseradish mash, kale, and baby carrots

6oz Minute Steak £1.95 supplement
Fries, watercress salad and peppercorn sauce

Chicken Parmigiana
Breaded chicken escalope, marinara sauce, buffalo mozzarella, basil and fries

Moules Frites
Steamed mussels, pancetta, cider and leek jus and skin on fries

Vegan Shepherd's Pie (ve)
Chantenay carrots and kale

Desserts

Frozen Berries
Hot white chocolate ganache

Crème Brulee (VE)
Vegan almond pastry twists

Hot Chocolate Brownie
Hazelnut and Tonka bean ice cream

Ice Creams and Sorbets

**Please always inform your server of any intolerances or allergies.
You can view our allergen menus by scanning the QR code**



Scan Me

Or visit this url:
mnu.mx/539E0FC
to see our allergen menus

**We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges.
We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff.**