

HAPPY HOUR! COCKTAILS & FIZZ

unwind with a glass of
something nice...Daily from
5.00pm till 7.30pm



FIZZ

ON FRIDAY
Prosecco £20
a bottle all day

PRIVATE DINING

£27.00 THREE COURSES • £21.00 TWO COURSES

SIDES *all at 3.50*

- Triple cooked chips or fries
- Sweet potato fries
- Buttered spinach
- Creamed leek gratin
- Macaroni cheese
- Green beans
- New potatoes
- Dressed leaf salad
- Zucchini sticks
- Rocket & parmesan salad

STARTERS

Today's soup, freshly baked bread

Duck pate, homemade pickles & toasted sour dough

Beetroot cured salmon, watercress salad

Baked mozzarella, aubergine, roast peppers & basil pesto (v)

MAIN COURSES

Salmon fillet, grilled baby leeks, green beans, new potatoes, mustard & dil butter

Half a grilled chicken in lemon & herb marinade, triple cooked chips & smoked aioli

Halloumi fritters, pearl barley & beetroot salad, spiced yoghurt dressing (v)

Chargrilled rump steak, fries, garlic rocket & parmesan salad £4 supplement

DESSERTS

Chocolate fudge brownie, hazelnuts & vanilla ice cream

Banoffee cheesecake, Navy rum cream

Burnt Cambridge cream, spiced raspberry compote

Ice cream or sorbet

*If you have any allergies please check with your server before ordering.
An optional 12% service charge will be added to your bill.*