

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

£30.00 THREE COURSES • £23.00 TWO COURSES

SIDES *all at 3.50*

- Triple cooked chips or fries
- Sweet potato fries
- Buttered cavolo nero
- Green beans with pinenut butter
- Rocket & parmesan salad
- Dressed leaves
- Rosemary & parmesan crumbed zucchini sticks
- Creamed mash

STARTERS

Today's soup, homemade breads

Pork rilette, pickles, onions & toasted sour dough

Orange cured salmon, preserved lemons, caper crème fraiche & toasted rye bread

Salt baked beets, quinoa & hazelnuts, apple compote (vg)

MAIN COURSES

Roast hake fillet, caponata & crispy onions

Smoked chicken, chicory & pinenut salad, harissa yoghurt dressing

Spinach, basil & pinenut cakes, sautéed courgettes, tomato & olive sauce (vg)

Parma ham wrapped corn-fed chicken, braised lentils & leeks

Char grilled rump steak, fries, garlic butter, rocket & parmesan salad
£4 supplement

DESSERTS

Dark chocolate mousse, caramelised oranges

Coffee brulee, vanilla shortbread

Black cherry tiramisu

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.*