

JANUARY SAVOUR MENU

Main course for £15 | Two courses for £18 | Three courses for £22

STARTERS

Carrot & coriander soup (ve)

Toasted pumpkin seeds, sourdough croutons, coriander

Bruschetta

Tomatoes, roasted red peppers, kalamata olives, feta, basil

Beetroot falafel (ve)

Hummus, sesame seeds

MAINS

Chicken Schnitzel

Caper & parsley beurre noisette, fries

Prawn risotto

Apricot harissa poached prawns, parmesan risotto

Penne Arrabbiata (ve)

Tomato sauce, roasted cherry tomatoes, baby basil

Steak frites

£4 supplement

Thin cut sirloin steak (served medium), peppercorn sauce, fries

DESSERTS

Chocolate caramel pot (ve)

Vegan chocolate and caramel mousse, caramel, chocolate shavings

Creme brûlée

Sable Breton

Affogato

Vanilla gelato, espresso, chocolate shavings

DRINKS

Red or White wine 4

Prosecco 6

Forest spritz 5 (non alc)

Everleaf forest, elderflower,
tonic, orange