

# FESTIVE MENU

TUESDAY-SUNDAY  
12PM-2.30PM

2 COURSE  
£23.95

3 COURSE  
£27.95

ADD 1.5hr OF

BOTTOMLESS PROSECCO OR BOTTOMLESS COCKTAILS  
for an extra £25/pp

choose from: aperol spritz, pornstar martini, lychee martini, cosmopolitan or margarita

## STARTERS

Grilled Halloumi  
Buffalo tomato slices & red pesto (v, gf)

Beetroot Tartare  
Mint dressing, guacamole with micro herbs (vg, df, gf)

Jumbo Prawns  
Ginger, garlic & chilli tomato sauce & ciabatta (gf, df)

Bao Buns  
Asian spiced pulled beef, spring onions & coriander (df)

## FISH & MAINS

Teriyaki Salmon  
Giant couscous & tenderstem broccoli (df)

Fillet of Wild Seabass  
Roasted new potatoes, samphire & basil oil (gf, df)

Duck Breast  
Wilted spinach & beetroot mash potato, sticky sauce (gf, df)

Truffle Mushroom Risotto  
Portobello mushrooms, truffle oil & crispy shallots (v, gf, vgo)

## GRILL

Our beef is locally sourced, pasture fed & aged 21 day. Steaks are served with dressed rocket & complementary sauce of choice. All our burgers are made on site, served with tomato, gherkin, red onion, lettuce & french fries

300g Sirloin Steak (gf, df) extra £12  
Steak Frites (gf, df)

Sauces: Peppercorn (info), Garlic butter (gf), Chimichurri (gf, df)

Halloumi Burger  
with portobello mushrooms (v, gfo)

Grilled Chicken Burger  
Bacon, brie & cranberry sauce (gfo, df)

Pulled Beef Burger  
With homemade coleslaw

Truffle Beef Burger  
Truffle cheese & mayonaise

Add to your steak or burger: Jumbo Prawns ... £12 Half a Lobster ... extra market price

## DESSERTS

Minced Pie Apple Crumble  
With vanilla ice cream (v)

Biscoff Cheesecake  
Raspberry coulis & toffee sauce  
Ask your waiter for flavour (v)

Sticky Toffee Pudding  
With salted caramel ice cream & toffee sauce (v)

Blood Orange Sorbet  
(gf, df)

If you have any food allergies or dietary requirements please inform your server prior to ordering  
All prices are inclusive VAT. A discretionary service of 10% will be added to your bill.