

2 COURSES £20

Excludes show nights and Saturdays.

STARTERS

Tempura Vegetables (V) (VE)

Seasonal vegetables with salt & chilli, tempura dipping sauce.

Chicken Satay (GF)

Chicken satay strips served with peanut dipping sauce.

Bruschetta (V) (VE)

Sourdough bruschetta with balsamic glaze.

Szechaun Chicken Bao Buns

Duo of steamed bao buns filled with slow roasted Szechaun chicken thigh.

Crispy Duck Salad (GF)

Crispy shredded duck salad, watercress, apple, and plum sauce.

Mushroom Bao Buns (V) (VE)

Duo of steamed bao buns filled with grilled oyster mushrooms in sweet miso sauce.

Salt & Pepper Calamari (GF)

Crispy fried calamari, spring onion, garlic aioli.

Crab & Avocado Tian (GF)

Tian of crab and avocado, lemon crème fraiche, pickled cucumber, lime dressing.

Ham & Chicken Bon Bons

Prosciutto ham, chicken bon bons, garlic aioli.

MAINS

Cod (GF)

Pan roasted cod with crushed new potatoes, olives, sun dried tomatoes, bisque.

Curried Seafood (GF)

Mussels, king prawns and clams in basil curry sauce, steamed rice.

Pork

Roasted pork belly, grilled pak choi, Asian jus.

Chicken

Roasted corn-fed chicken breast, crushed new potatoes, spinach, peppercorn sauce.

Truffle Ravioli (V)

Porcini cream, Parmesan Cheese.

Grilled Courgette (V) (VE)

Truffle oil, vegan cheese, vegan ceviche.

GRILL (£5 supplement)

Served with confit tomato and portobello mushroom and choice of sauce.

Sirloin (GF)

Ribeye (GF)

Sauces

Garlic butter, peppercorn, or blue cheese

DESSERTS (£6.95 supplement)

Mini Nutella Doughnuts

with chocolate sauce

Chocolate Brownie (GF) (VE)

served with vanilla ice cream

Vanilla Cheesecake

served with strawberry coulis

SIDES - ADDITIONAL £5.00

Roast Vegetables

Steamed Rice

Triple Cooked Chips

Salt & Pepper Chips

Truffle And Parmesan Fries

Spring Onion Mash

Sweet Potato Fries

Charred Tender Stem

Broccoli