

2&3 COURSE SET MENU

STARTERS

CRISPY FRIED CALAMARI

Light & tender calamari, served with zesty lemon mayo.

NACHOS V

Cajun-dusted tortilla chips smothered with nacho cheese, smoky tomato salsa, smashed avocado, sour cream and jalapeños.

BLACKENED CHICKEN SKEWERS G

Chicken strips pan fried until golden with Cajun spice.

HOUMOUS DUO V VE

Beetroot and chickpea houmous served with bread, mixed seeds and celery sticks.

MAINS

THE CHEESEBURGER

Two beef patties layered with nacho cheese, red onion, lettuce, tomato and mayo. Served in a sesame brioche bun with a side of skin-on fries.

THE BLACKENED CHICKEN

Chicken breast blackened in cajun butter with smashed avocado, red onion, lettuce, tomato and mayo. Served in a seeded wholemeal bun with skin-on fries.

THE SKINNY BLACKENED CHICKEN

Chicken breast blackened in cajun butter with smashed avocado, red onion, lettuce, tomato and mayo. Served without the bun and with a house salad.

GLAZED HALF ROAST CHICKEN

Spatchcock chicken glazed with your choice of Sriracha sauce or Rib Tickler BBQ sauce. Served with house salad and skin-on fries.

THE BEET GOES ON V VE

A herby beetroot, coriander & mint burger with smashed avocado, red onion, lettuce, tomato and houmous. Served in a seeded wholemeal bun with house salad.

SRI LANKAN CHICKEN CURRY

Chicken in a creamy coconut & tomato sauce with chilli, lemongrass and coriander. Served with spinach & carrot pilau rice and a warm chapati.

WARM DUCK SALAD

Shredded duck in a sticky Asian glaze, with rocket, red chard, red pepper, spring onion, raspberries, toasted pine nuts and a drizzle of raspberry vinaigrette.

PEA & COURGETTE RISOTTO V VE

A fresh risotto with mint, topped with asparagus and lemon cress.

DESSERTS

BOMBSHELL BROWNIE V

A heavenly explosion of chocolate brownie bites, salted caramel chocolate sauce, golden honeycomb chunks and rich chocolate ice cream, sprinkled with popping candy.

BAKED NEW YORK CHEESECAKE V

Served with Chantilly cream and strawberries.