

SET MENU

2 COURSES FOR £19.95

THE MAIN EVENT

6oz BRITISH BEEF BURGER 1504kcal

Seeded brioche bun, chipotle mayo, shredded gem lettuce, alfalfa sprouts, Maldon sea salted fries

ROASTED COURGETTE & CONCHIGLIE PASTA ve 503kcal

Green beans, mint, plant-based feta, pine nuts, parsley, lemon

KALE, AVOCADO & PINE NUT SALAD ve 570kcal

Cucumber ribbons, baby spinach, quinoa, toasted seeds, lemon & olive oil dressing

BUTTERMILK CHICKEN SCHNITZEL 1061kcal

Confit garlic butter, prosciutto crisp, Maldon sea salted fries, caramelised lemon, rocket

DESSERTS

WARM CHOCOLATE BROWNIE v 829kcal

Clotted cream ice cream, chocolate sauce

CRUMBRÛLÉE v 940kcal

Mixed berry fruit, crumble topping, cold vanilla custard, torched sugar

CARAMELISED BANANA WAFFLE ve 790kcal

Maple syrup, vegan ice cream

LUXURY ICE CREAM v 625kcal

All served with chocolate wafer crumb

Choose 3 scoops from:

Clotted cream	White chocolate & cherry
Lemon curd meringue	Salted caramel ripple

(V) Suitable for vegetarians. (VE) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.



S E T M E N U

