



Lunch – 14th January to 30th January 2026

£15 per person for two courses or £18 per person for three courses

Price includes standard Tea or Coffee

TO START

Steamed Mussels, Asian Coconut Broth, Garlic & Coriander Flat Breads

Lamb Kofte Kebab served with Cucumber Raita, Citrus Salad & Sriracha Mayonnaise

Sun-Dried Tomato, Beetroot & Goats Cheese Tart, Rocket, Apple & Walnut Salad - N

MAIN COURSE

Chickpea, Pea & Coriander Veggie Burgers with Cheese & Homemade Burger Sauce served with Smokey Paprika Wedges

Spaghetti alle Vongole, Claims in Parsley, White Wine, Garlic & Chilli

Pork Tenderloin Stuffed with Mozzarella & Sun-Dried Tomato, served with Garlic Fondant Potato, Creamy Tomato Sauce & Stir Fried Vegetables

TO FOLLOW

Please see Specials Board or ask your Server

Coffee or Tea

If you would like Speciality Coffee an additional £1 will be added to your bill

Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds

V = suitable for Vegetarians/N = contains Nuts/GF = Gluten Free/DF = Dairy Free/Al = contains Alcohol

D = suitable for Diabetics

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart

Chocolate Sponsored by Callebaut Chocolate