



**Lunch – 4<sup>th</sup> February to 27<sup>th</sup> February 2026**

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

**Price includes standard Tea or Coffee**

## **TO START**

Crispy Duck Salad with a Soy & Ginger Dressing served with Crispy Shallots Sesame Seeds & Watercress Salad – GF/DF

Carrot & Coriander Soup served with Croutons & a Herb Crème Fraiche - V

Prawn Thermidor served with a Rocket & Lemon Salad & Cheesy Garlic Ciabatta

## **MAIN COURSE**

Chicken Tikka Masala with Pilau Rice, Poppadum's, Crispy Onions, Raita & Onion Bhajis

Seared Sea Bream with Sauteed Smoked Bacon, Red Chicory, Green Beans & Red Wine Sauce with a Celeriac Puree – AI/GF

Vegetarian Moussaka served with a Greek Salad & Garlic Baguette

## **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/AI = 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*