



Lunch – 4th March to 27th March 2026

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

Price includes standard Tea or Coffee

TO START

Minestrone Soup with Crispy Kale & Cheese Straws

Bruschetta topped with Tiger Prawns, Broad Beans, Sugar Snap Peas, Radishes & Mint
served with a Chilli Balsamic Glaze

Indonesian Chicken Satay served with a Cucumber & Coconut Salad – GF/DF

MAIN COURSE

Seared Tuna Loin with a warm Nicoise Salad served with a Lemon Parsley Dressing – DF/GF

Crispy Miso Pork Belly with Hot Soba Noodles in a Spicy Chicken & Coriander Broth - DF

Butternut Squash & Sweet Potato Curry served with Braised Rice, Herb Yoghurt & Lentil
Samosa

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