

# CELEBRATIONS SET MENU

2 COURSES £19.50 / 3 COURSES £24.50

## STARTERS

### ROAST TOMATO SOUP (V)

Crème fraiche, chives, cheese on toast.

### SALMON FISHCAKE

Watercress, orange & green bean salad, dill, lemon yoghurt, mustard & honey dressing.

### MUSHROOMS ON TOAST (V)

Sautéed mushroom, crème fraîche, tarragon, veggie parmesan, sourdough.

### PRESSED HAM HOCK & PICCALILLI

Smoked ham hock, piccalilli, sourdough & apple, radish & pea shoot salad.

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## MAINS

### STEAK & CHIPS (£2 SUPPLEMENT)

Pan seared 8oz rump, herb butter, grilled mushroom, roasted tomato, chunky chips.

Add peppercorn or béarnaise sauce + £2

### PAN ROASTED CHICKEN BREAST

Salsa verde, cherry tomato, tender stem broccoli, caramelised shallot, pan juices.

### FALAFEL BOWL (VE)

Sweet potato falafel, hummus, tabbouleh, spiced roasted cauliflower, smashed avocado, pomegranate, pumpkin seeds, mint & tahini dressing, flatbread.

### SALMON NICOISE

Pan fried salmon, sautéed baby potatoes, green beans, sunblushed tomato, Kalamata olives, poached egg, green herb & citrus dressing.

### CHARRED CAULIFLOWER SALAD (VE) (N)

Spiced & roasted cauliflower, pearl barley, red chicory, pistachio, preserved lemon, pomegranate.

Add chargrilled chicken breast or grilled halloumi + £2.50

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## DESSERTS

### TREACLE TART (V) (N)

Treacle & ginger tart, flaked almonds, vanilla ice cream.

### HOT CHOCOLATE BROWNIE (V)

Rich chocolate brownie, hot chocolate sauce, vanilla ice cream.

### ETON MESS (V) (N)

Fresh strawberries, passionfruit, meringue, vanilla ice cream, whipped cream, toasted pistachio.