

## Menu of the day

### Starters

Soup of the day, crusty bread roll (v)  
Southern fried chicken, mix leaves. Garlic aioli  
Filo prawn pastry, crisp leaves, sweet chilly  
Falafel bites, rocket, sun dried tomato, balsamic (v)

### Mains

Pan seared chicken supreme, mushroom sauce  
Slow cooked pork belly, red wine jus  
Seabass fillet, chives cream  
Nut roast, red wine gravy (v)  
All main courses served with roasted new potatoes & selection of vegetables

### Desserts

New York cheesecake, raspberry coulis  
Chocolate fondant, chocolate sauce, vanilla ice cream  
Strawberry gateau, mango coulis  
ice cream sundae

1 course £18

2 courses £25

3 courses £30

*An optional service charge of 10% will be added to your bill*

*Due to the layout of our preparation areas and kitchen we do not have specific allergen free zones, meaning it is not possible to fully guarantee separation of GLUTEN, NUTS, SESAME and other ALLERGENIC ingredients.*

*We therefore cannot guarantee that products will not contain traces of these allergens.*

*Please speak to your server if you have any allergens or dietary requirements.*