BAR & BRASSERIE
3 COURSES FOR £30

STARTERS

PEA & MINT SOUP
today's bread (v)

MINI CAESAR SALAD
cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing

CARPACCIO OF BEETROOT
goats' cheese, walnut dressing (v)

CRISPY FRIED WHITEBAIT
fennel & dill mayonnaise

CHEF'S SIGNATURE
PIMMS MARINATED MELON
raspberry sorbet (v)

MAIN COURSES

CAULIFLOWER SALAD
roasted, puree & pickled cauliflower, pomegranate & sunflower seeds (v) (V)

CHEF'S SIGNATURE
RANCH BURGER
British beef burger, brioche bun, onion rings, crispy bacon, barbecue relish, thick cut chips

SMOKED SALMON
spinach, cream cheese pasta, pine nut & herb crust

CHICKEN SCHNITZEL
fried egg, capers, gherkins, skinny fries

CURRIED SWEET POTATO
chickpea & spinach, rice (v) (V)

DESSERTS

MÖVENPICK ICE CREAM
ask your server for recommended flavours

LEMON POSSET
berry compote

STICKY TOFFEE PUDDING
stickier toffee sauce, salted caramel ice cream

PINK GIN & TONIC POACHED PEAR
raspberries (v) (V)

CHEF'S SIGNATURE
WARM CHOCOLATE BROWNIE
caramel sauce

(v) Vegetarian (V) Vegan

If you suffer from a food allergy or food intolerance please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code on the menu or via a member of the team. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate prior to cooking. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge.