

# Set Menu

3 Courses £27.95 | 2 Course £23.95

BREADED SALT & PEPPER SQUID 1.3.5.10  
With Lime Mayonnaise

CAPRESE SALAD 5.8.9.14 - Pine Kernels  
Italian Plum Tomatoes, Mozzarella, Basil, Pesto, Rocket & Parmesan

GRILLED SOURDOUGH & HUMMUS 1.2.7.8  
With Smashed Chickpeas, Chorizo, Pepper, Parmesan, & Pickle Gherkin

SPINACH & POTATO SOUP 1.2  
With Freshly Baked Ciabatta

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ROASTED IRISH SIRLOIN 1.2.3.5.8.14  
Roast Potatoes, Vegetables, Horseradish Sauce, Yorkshire Pudding & Gravy

PORK BELLY SALAD 2.9.14 - Walnut  
Confit Belly of Pork, with Beetroots, Purple Sprouting Broccoli, Lentils, & Walnut Ketchup

GRILLED CHICKEN CAESAR SALAD 1.4.5.8.10.14  
Baby Gem, Wild Rocket, Crouton, Anchovies, Hens Egg & Shaved Parmesan

RAVIOLI 1.2.3.5.10.14  
Filled with Burrata, Wild Garlic in a Rich Tomato Pepper Chilli Sauce & Shaved Parmesan

THAI RISOTTO 2.3.4.8.9.14 - Pine Kernels  
Of Tiger Prawns, Lobster Bisque, Ginger, Chilli & Thai Basil Pesto

PAN FRIED SALMON  
With Water Cress Cucumber, Lemon, Dill, Yoghurt, Salad & Jersey Royals

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CHOCOLATE & COCONUT PANNA COTTA 1.8.15  
Amaretti Biscuits

NEW YORK VANILLA CHEESECAKE 1.8  
Black Berries Compote

CHOCOLATE TART 1.5.7.8  
Mango Ice Cream

A discretionary service charge of 10% will be added to your bill

PLEASE LET OUR STAFF KNOW OF ANY FOOD ALLERGIES

1 Cereals containing Gluten 2 Celery 3 Crustaceans 4 Fish 5 Eggs 6 Peanuts 7 Soya  
8 Dairy Cow Milk 9 Nuts 10 Mustard 11 Sesame 12 Lupin 13 Molluscs  
14 Sulphur Dioxide and Sulphites 15 Chocolate