



2 COURSE £30 / 3 COURSE £35

Monday to Sunday up to 8 guests - 12noon to 4.30pm

STARTERS

ROASTED TOMATO & RED PEPPER SOUP

Basil oil, soya cream, rosemary focaccia (VEGAN,G,S)

SEVEN & WYE SMOKED SALMON PLATE

Avocado, horseradish mayo, apple & seeded cracker (F,E,MUG,SE,M)

SMOKED HAM HOCK SCRUMPET

Balsamic pickled onions, Pommery mustard, baby gem & Piccalilli (G,E,MU,SD)

MAINS

ROAST SUFFOLK CHICKEN BREAST

Grilled baby gem, Caesar dressing, Parmesan, crispy onions & chives (M,SD,MU,F,G)

LOCH DUART SALMON FISHCAKE

White wine sauce, English saffron, cockles, caviar & buttered greens (F,G,E,M,MO,SD)

BBQ CAULIFLOWER STEAK

Sauce Romesco, smoked aubergine, winter tomatoes & crushed hazelnuts (N,SD)

DESSERTS

VANILLA SOFT SERVE ICE CREAM

Strawberry sauce, lime crumble & meringue (M,G,E,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT