

3 Courses & a glass of Victoria wine | £30 per person

2 Courses | £24

White: Starr Cross, Chardonnay / Red: The Last Stand, Shiraz

Pressed ham hock

Spiced pineapple & summer herb gel, crispy egg yolk, herb salad 473kcal

Barbecued hispi cabbage (v/vg on request)

Crispy onions, green peppercorn emulsion 662kcal

Prawn cocktail

Shredded gem, spring onions, cognac dressing 338kcal

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**Roast chicken breast (h)**

Sweet potato & coconut purée, scorched pak choi, rendang sauce 456kcal

**Roast pumpkin risotto (v/vg on request)**

Blue Monday cheese, pumpkin seed crumb, pickled apple 1185kcal

**Roast salmon**

Barbecued sweetcorn, salt baked potato, whipped red pepper 472kcal

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Toffee apple tart

Rosemary marshmallow & blackberry sorbet 257kcal

Sticky toffee pudding (v)

Vanilla ice cream, toffee sauce 833kcal

Ice creams & sorbets (v)

Vanilla 80kcal, Yogurt 56kcal, Pistachio(vg) 24kcal | Strawberry & tonka 24kcal, Salted Chocolate 90kcal, Cherry 57kcal

(Available Monday to Friday /up to maximum of 8 guests)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

12.5 % discretionary service charge will be added to your bill. Prices include VAT