



STARTERS

Mozzarella and Basil Arancini £8.50
Tomato Salad, Aioli, Rocket Pesto

Smoked Salmon and Prawns £10.50
Pickled Cucumber, Granary Bread,
Lemon Cream Cheese, Caviar

Honey and Soy Sticky Chicken £9.50
Crisp Asian Salad, Toasted Sesame
Seeds

Artichoke Tart £9.50
Chargrilled Artichokes, Onion and Leek
Puree, Summer Herb Dressing



MAINS

Roast Salmon Fillet £21.00
Sweet Dukkah Crumb, House Slaw,
New Potatoes, Green Salad

Seared Sea Bass £22.00
White Crab Claw Potato,
Lemon, Capers and Parsley Butter

Five Cheese Tortellini £15.00
Baby Spinach, Peas,
White Wine and Lemon Cream

Curried Sweet Potato and Chickpea £17.00
Yellow Courgette, Red Peppers,
Cumin Seeds, Cauliflower and Fennel Puree

MAINS - FROM THE CHAR-GRILL

8oz British Sirloin Steak £29.00
Chips, Vine Cherry Tomatoes, Green Salad
Contains none of the 14 allergens

Béarnaise
Peppercorn Sauce

Butterfly Chicken Breast £18.50
Chips, House Slaw,
Vine Cherry Tomatoes, Green Salad

Piri Piri Mayo
Texan BBQ Sauce
Contains none of the 14 allergens



DESSERTS

English Strawberry Eton Mess £8.50
Vanilla Cream, Lemon and Mint Meringue,
Strawberry Gin Dressing

Lemon Torte £9.50
Lemon Curd, Lemon and Poppy Seed
Sponge, Lemon Sorbet

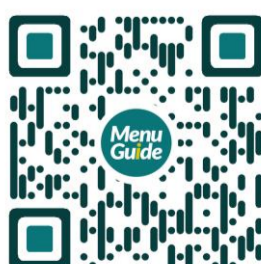
Chocolate Nut Gateau £9.00
Pistachio, Hazelnuts, Frangelico Jelly



HOT BEVERAGES

Coffee/Latte/Cappuccino/Mocha £3.00
Standard tea £2.50
Brew & Co Special Teas £3.00
Hot Chocolate £3.00

Menu created by Head Chef
Damian Adams



Scan Me

Or visit this url:
mnu.mx/0A7AC27
to see our allergen menus