

GRAND

— BRASSERIE —

SET MENU I

2 COURSE £19.95 3 COURSE £25

MONDAY TO THURSDAY 12-9PM
AVAILABLE 2ND TO THE 13TH OCTOBER

INTROS

Artisan breads balsamic dressing £6 Pigs in blankets, honey mustard £6, Smoked almond £6, Houmous and flatbread £6

STARTERS

Smooth Chicken Liver Parfait

Fig jam, Sourdough

Cheese And Onion Croquettes

Apple and Chilli relish

Warm Black Pudding & Bacon Salad

Soft egg, Sherry dressing

Wild Mushroom Soup

Parmesan croute

MAIN

Char Grilled Bacon Steak

Watercress salad, Onion rings, Hand cut chips, Maple jus

Slow Braised Beef Ragu

Fettuccini, Parmesan

Tender Chicken Burger

Celeriac slaw, Sourdough bun, Shoestring fries

Butternut Squash Tortellini

Sage butter

Beer Battered Haddock

Caper berry mushy peas, Hand cut chips

DESSERT

Sticky Toffee Pudding

Vanilla ice-cream

Chocolate & Almond Mousse

Warm Raspberry Bakewell

Clotted cream

SIDES

All £4.50

Hand cut chips, Truffle fries, Panache greens, Skinny fries

Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present. For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs. A 10% discretionary service charge is added to all bills.