



Dinner
Tuesday 13th and 20th October 2026

Fixed Price Per Person:

Three Courses, Arrival Drink & Tea or Filtered Coffee £26.00

STARTER

Tomato & Mozzarella Ravioli - G, D
Garlic & Basil Sauce

Roasted Butternut Squash Soup - G, D
Sour cream, Mixed Seeds & Honey, Parmesan & Chive Scone

Smoked Salmon, Prawn & Avocado Terrine - D
Horseradish Cream, Lime Vinaigrette

MAIN

Herb Crusted Cod Loin - D, Al
Tomato Salsa, Wilted Spinach, Parmentiere Potatoes

Chicken Katsu Ramen Bowl - G
Pickled Radish, Pak Choi, Egg Fried Rice

Portobello Mushroom Stuffed with Garlic, Peppers & Brie - D, Al
Garlic Cream Sauce, crispy Fried Potatoes

DESSERT

For Desserts Please See Our Specials Board.

Specialist Coffees Available on Request for an additional £2

Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds
V - suitable for Vegetarians

CONTAINS: N - contains Nuts, G - Gluten, D -Dairy, Al - Alcohol

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

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