



AA ROSETTE AWARD

## - Set Lunch Menu -

Monday to Saturday 12pm - 4pm

two courses **19** | three courses **26**

*\*supplement applies*

### *appetisers*

*Homemade bread, salted butter (v) \*5 Mi | Gl*

*Marinated olives (v) \*5 Su*

### *starters*

*Crayfish cocktail, crostini, marie rose Cr / Su / E / Gl / Se*

*Burnt Aubergine & tomato soup, herb oil (v)*

### *mains*

*Beer battered haddock & chips, tartare sauce, minted peas Gl / Fi / E / Mu / Su*

*Trofie pasta, cherry tomatoes, white wine, cream, spinach (v) Gl / Su / Mi*

### *dessert*

*Lemon & lavender posset, buckwheat shortbread Mi / Gl / N / E*

### *sides*

*Side salad \*5 Mi | Mu | Su | Se*

*French fries \*5*

*Seasonal greens \*6*

*White - Les Vignes de L'Eglise Vermentino, Pays d'Oc, 2022 175ml \*8*

*Red - Evaristo Vinho Regional Lisboa Tinto, 2022 175ml \*8*

*for a maximum of 8 guests*

an optional 12.5% service charge will be added to your bill

Ce Celery | Gl Gluten | Cr Crustaceans | E Eggs | Fi Fish | Lu Lupin | Mi Milk | Mo Molluscs |  
Mu Mustard | N Nuts | Pe Peanuts | Se Sesame | So Soya | Su Sulphites