



DATE NIGHT WEDNESDAYS

STARTERS

Soup of the day, sour dough toast (v)

Wye Valley asparagus tart, hollandaise sauce,
pickled shallots, walnut, watercress (v)

Asian style cured salmon, pickled ginger, sesame and soy,
Dressed vegetable noodles, wasabi mayo

MAIN COURSE

Pan roasted Corn fed chicken supreme, tarragon mustard mash,
Savoy cabbage and pancetta, creamed morel sauce (gf)

Red lentil, chickpea, root vegetable and walnut roast,
Dressed new potatoes, green salad, salsa Verdi (vg, gf)

Salmon and sweet potato fishcake, green salad, yoghurt and lime dressing (gf)

DESSERTS

Cherry and Amaretto crème brulee, vanilla biscuit

Selection of ice creams



Affogato

COCKTAILS

Mojito

Pink Gin and Prosecco

Citrus Spritz



*. A 12% discretionary service charge will be added to all bills.
All dishes may contain some traces of nuts. (GF = Gluten Free)
Please advise us if you are allergic to nuts or any other food items.
Our team of chefs are happy to cater for dietary requirements on request.*

