



Winter Dinner Special Menu

Monday to Thursday, 18:00–22:00 (last seating at 21:30)

Three courses £30 (including two glasses of house wine)

Starter

Chef's homemade soup of the day. (V, Gf, Df)

Classic prawn cocktail. (Gf)

Creamy mushrooms on brioche, feta and rosemary. (V) *Gf available*

Main Course

Grilled chicken breast, creamy mash, garden vegetables, and jus. (Gf)

Baked cod, lemon & dill mash, garden vegetables,

white wine cream. (Gf)

Mediterranean vegetable filo bake. (V) *Vg & Gf available*

Dessert

Grilled pineapple with a fruit sorbet. (Vg, Gf)

Mini cheese board with crackers and fruit chutney.

Allergens

For further information regarding ingredients used in any of these dishes,
please ask your server.

Service charge not included. All prices include VAT.