



## SET MENU

*2 COURSE 19.5- 3 COURSE 24.5  
WEDS-SAT LUNCH 1200-1445  
WEDS-SAT DINNER 1730-2030*

## STARTERS

Seasonal soup of the day, toasted focaccia *ve\*\**

Warm goats' cheese & leek tart, sundried tomato pesto, pine nut and rocket salad *v*

Prawn cocktail, paprika mayonnaise, brown bread and butter *gf available*

## MAINS

Braised beef brisket, grain mustard, mash potato, tender stem *gf*

Catch of the day, crushed new potatoes, tender stem, fish velouté *gf*

Roast pumpkin, butternut squash & sage pearl barley risotto, rocket, parmesan *ve df*

## SIDES

Garlic buttered greens 4 *gf v* Parmesan & truffle fries 5.5 *gf v*

Tender stem broccoli & chilli, coriander & sesame seeds 5 *gf*

Wilted spinach, pinenuts, parmesan 5 *gf v*

## DESSERTS

Banoffee plate- warm banana cake, glazed banana, toffee sauce, banana ice cream

Passion fruit mousse, lime & coconut *gf*

Selection of ice creams & sorbets *gf ve available*

**Dietary information:** *v* Vegetarian *ve* Vegan *gf* Gluten free *df* Dairy free

*Please notify your server should you have any allergies; \*\*dishes can be modified to be gf on request.*