

3 Courses £39

BREAD, BUTTER & DATES

Starters

CHILLI BEEF EMPANADAS

Pico De Gallo, Salsa Verde

SPICY PARSNIP VELOUTÉ (V)

With a Creamy Liaison & Butter Croutons

PANKO CHICKEN

Stuffed with Candied Cabbage, & Sweet Soy Glaze

LEMON CURED SALMON

With Chilli Pickled Cucumbers & Ceasar Sauce

Main Course

BRAISED BRISKET

Polenta Cake, Heritage Carrots, Cherry Mash, Caramelised Spinach, Beef Demi

LEMON & PEPPER FREE ROAM CHICKEN BREAST

Roasted Baby Corn, Courgette, Creamy Pomme,
Peppercorn Chicken Demi

AVOCADO & BEET CARPACCIO (VG)

Wasabi Gel, Lemon Gel, Apple Vinaigrette, Pine Nuts

SOYA SMOKED SALMON

Butter Roasted New Potato, Béarnaise,
Baby Shrimp & Samphire

SIRLOIN £8

Steaks ADDITIONAL CHARGE RIBEYE £10

SIDES TO SHARE

Honey Roasted Veg & Neeps Purée

Desserts

KESSA & CHOCOLATE MESS

Cardamom White Chocolate Crumb, Raspberry Coulis, Candied Mango, Honey Comb

LEMON & PISTACHIO PIE

Crème Anglaise, Lemon Curd Gel, Raspberries, Lemon Pie Gelato

CRÈME BRÛLÉE

White Chocolate Cookie,
Strawberries, Oats Crumb, Ripple
Gelato

ALL SERVED WITH CHAI

FOOD ALLERGIES AND INTOLERANCES: WHEN YOU ORDER YOUR FOOD PLEASE STATE IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.

PLEASE BE AWARE IT IS NOT POSSIBLE TO GUARANTEE AGAINST ALL POSSIBILITIES OF ALLERGEN TRACES OR ALLERGEN CROSS-CONTAMINATION.

ALL PRICES ARE INCLUSIVE OF VAT.