



Mid-Week Set Menu | March 2025

2 courses £20.00 | 3 courses £25.00

To Start

- House Made Soup of the Day** with sourdough bread (gfa) (v)
- Wild Mushroom and Goat Cheese Tartlette** with rocket leaves (v)
- Deep Fried Whitebait** with garlic mayo dip, mixed leaves
- Spaghetti Vongole**, clams, white wine, parsley
- Grilled Asparagus** with prosciutto and parmesan shavings (gf)

Mains

- Lime Tarragon Chicken Breast** with new potatoes, broccoli, crème fraiche sauce (gf)
- Lamb Tagine** with steamed rice (gf)
- Pan Fried Seabass Fillet**, with herb cous cous and Mediterranean vegetables
- Penne Pasta Alfredo**
- Parmigiana di Melanzane** with rocket salad (gf) (v)

Sides from £4.50

- Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Almonds, Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand Cut Chips, Mashed Potatoes**

Desserts

- Crispy Chocolate and Hazelnut Slice** with fresh raspberries
- White Chocolate & Blueberry Tart** with blueberry coulis
- Classic Tiramisu** served in a glass
- Affogato** with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee
- Handcrafted Ice cream & Sorbet selection by The Saffron Ice Cream Company**
- Ice Cream** - vanilla pod, chocolate, strawberries & cream, Summer Down Farm mint chocolate, salted butter caramel (gf) (v) (vga)
- Sorbet** - Cammas Hall raspberry, mango, sherbet lemon, elderflower, Prosecco (gf) (v).l

If you have any food allergy, intolerance or sensitivity please speak to your server (v) VEGETARIAN (gf) GLUTEN FREE (vg)
VEGAN | 12.5% discretionary service charge will be added to your final bill.