

## Mid-week Lunch Menu - January

Wednesday to Friday 12.30pm - 4pm

2 courses £24 or 3 courses £29

### STARTERS

**Seasonal soup of the day** with sourdough bread GFA, V

**Chicken liver parfait**, onion chutney and toasted brioche

**Smoked paprika squid** with roasted lemon, sweet chilli dip GF

**Mozzarella arancini**, tomato and basil pesto V

**Salt and pepper whitebait** with wild rocket, lemon and dill mayonnaise DF

### MAINS

**Pan seared hake**, with creamed cabbage and bacon GF

**Lamb tagine**, with spiced cous-cous DF

**Chicken Katsu curry**, with steamed rice and prawn crackers

**Baked gnocchi**, with Napoli sauce, mozzarella and parmesan and focaccia V

**Tagliatelle puttanesca**, rich tomato sauce, black olives, lilliput capers, basil and lemon VG

### SIDES from £4.50

mixed leaf salad, sage roasted squash, garlic & herb mushrooms, cavolo nero with confit shallots, mac & cheese, mint buttered new potatoes, fries, hand cut chips, mashed potatoes

### DESSERTS

**Chocolate and hazelnut pave**, with crème fraiche V

**Classic tiramisu**, with savoiardi biscuits soaked in rich espresso, mascarpone cream V

**Classic syrup sponge**, with crème anglaise V

**Affogato** with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee V

**Ice Cream** - vanilla pod (VGA), chocolate (VGA), strawberries & cream (VGA),

Summer Down Farm mint chocolate, salted butter caramel V

**Sorbet** - Cammas Hall raspberry, mango, sherbet lemon V, VGA

V vegetarian | GF gluten free | VG vegan | VGA vegan alternative | DFA dairy free alternative

12.5% discretionary service charge will be added to your final bill.

If you have any food allergies, intolerance or sensitivity please speak to your server