

## DINNER SET MENU

2 COURSES 18.95 / 3 COURSES 22.95

## STARTERS

ROASTED SQUASH \& CARROT SOUP $v g$
Truffle \& parsley oil served with toasted sourdough bread ${ }_{343 \mathrm{KCAL}}$

CHARCUTERIE BOARD
Coppa ham, truffle saucisson, Bayonne ham \& cornichons served with toasted sourdough bread ${ }_{\text {698kCal }}$

## SMOKED SALMON CROQUETTES

Served with Provençal mayonnaise ${ }_{336 \mathrm{KcaL}}$
WARM BEETROOT SALAD vg
Black garlic dressing, rosemary croutons, endive \& toasted pistachios 454 KCAL

## MAINS

MINUTE STEAK (Upgrade to RIBEYE 8oz +5)
Served with garlic butter, skinny fries \& rocket ${ }_{592 \mathrm{KcAL}}$

## MUSSELS \& CHIPS

Shetland mussels in a white wine cream sauce with skinny fries 786KCAL

## GRILLED CHICKEN BREAST

Served with braised red cabbage, gratin potatoes \& a thyme jus $583 k C A L$
MUSHROOM RAGU LINGUINE vg
Pulled Fable ${ }^{T M}$ mushrooms cooked in a tomato and red pepper sauce tossed in linguine with courgettes and squash ${ }_{882 k c a L}$

## DESSERTS

CRÈME CARAMEL v
Traditional set vanilla pod custard with dark caramel \& cream 304KCAL
CHOCOLATE FONDANT $v$
Served with salted caramel sauce \& cinnamon ice cream 642KCAL $^{\text {a }}$
ICE CREAM \& SORBET $v$ (vg option)
With wafer biscuits ${ }_{229 \mathrm{KCAL}(v g ~ 118 K C A L)}$
Choose from chocolate, vanilla or strawberry ice cream, vegan vanilla ice cream,
lemon sorbet or mixed berry sorbet
CHEESEBOARD
A selection of French cheeses served with red onion jam \& sourdough croûtes ${ }_{437 \mathrm{KCAL}}$

