

BAR & BRASSERIE

3 COURSES FOR £30

STARTERS

PEA & MINT SOUP

today's bread (v)

MINI CAESAR SALAD

cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing

CARPACCIO OF BEETROOT

goats' cheese, walnut dressing (v)

CRISPY FRIED WHITEBAIT

fennel & dill mayonnaise

CHEF'S SIGNATURE

PIMMS MARINATED MELON

raspberry sorbet (v)

MAIN COURSES

CAULIFLOWER SALAD

roasted, puree & pickled cauliflower, pomegranate & sunflower seeds (v) (V)

CHEF'S SIGNATURE

RANCH BURGER

British beef burger, brioche bun, onion rings, crispy bacon, barbecue relish, thick cut chips

SMOKED SALMON

spinach, cream cheese pasta, pine nut & herb crust

CHICKEN SCHNITZEL

fried egg, capers, gherkins, skinny fries

CURRIED SWEET POTATO

chickpea & spinach, rice (v) (V)

DESSERTS

MÖVENPICK ICE CREAM

ask your server for recommended flavours

LEMON POSSET

berry compote

STICKY TOFFEE PUDDING

stickier toffee sauce, salted caramel ice cream

PINK GIN & TONIC POACHED PEAR

raspberries (v) (V)

CHEF'S SIGNATURE

WARM CHOCOLATE BROWNIE

caramel sauce



(v) Vegetarian (V) Vegan

If you suffer from a food allergy or food intolerance please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code on the menu or via a member of the team. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate prior to cooking. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge.