

EVENING SET MENU

2 Courses 12.5

3 Courses 15

SAUTÉED MUSHROOMS ON SOURDOUGH *v*

Melted Provolone cheese, pea shoots

KALE & AVOCADO SALAD *v*

Goat's curd, lemon vinaigrette

ARANCINI *v*

Fried rice balls, Provolone cheese, tomato sauce, rose harissa

FIRE ROASTED AUBERGINE DIP *vg*

Baguette dough flatbread

STEAK NATUREL BURGER

6oz prime steak, hachéd, mustard mayo, beef tomato, red onion, rocket, rosemary sea salt frites

Hand shaped, artisan ciabatta, brioche bun or go 'bunless' with a fresh baby leaf salad

Mature Cheddar Cheese +2

CHICKEN MILANESE

Pea shoots, lemon

SALMON AND HADDOCK FISH CAKE

Spinach, pea shoots, turmeric mayo

SECRET GARDEN BURGER *vg*

Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds, rosemary sea salt frites

Hand shaped, artisan ciabatta or go 'bunless' with a fresh baby leaf salad

FLAT IRON STEAK FRITES +2

Pea shoots, tarragon, white wine and mustard sauce, rosemary sea salt frites

RASPBERRY PASTEL DEL NATA *v*

Portuguese custard tart baked with fresh raspberries

SALTED CARAMEL BROWNIE *v gf*

Vanilla or Vegan Coconut and chocolate Ice Cream +1

VEGAN COCONUT AND CHOCOLATE ICE CREAM *vg*

VANILLA ICE CREAM *v*

Eat in only. Menu substitutes are not permitted. Cannot be used in conjunction with any other offer

v vegetarian · vg vegan · gf gluten friendly

SERVICE CHARGE NOT INCLUDED

All cash and credit card tips are retained by the team. Credit card tips are subject to a small admin fee to cover credit card and payroll costs. A discretionary service charge of 12.5% is added to tables of six or more.

FOOD ALLERGIES If you have any food allergies or intolerances please speak to a member of our team who will be able to give you allergen information on all our dishes.