

SET MENU
for groups of 10 or more



Two Courses £22.50 / Three Courses £27.95

STARTER

Homemade soup of the day

With rustic bread

Prawn Cocktail

Crispy iceberg lettuce topped with juicy prawns in a classic seafood sauce

Chicken Liver Pâté

Chef's own chicken liver pâté served with toast and chutney

Mediterranean Goat Cheese Tart (v)

Served on garden leaves and drizzled with basil infused oil

MAIN COURSE

8oz Rib Eye Steak (£3.00 Supplement)

21 day aged 8oz rib eye steak chargrilled on the grill and served with chunky chips and peppercorn sauce

Grilled Sea Bass

Grilled sea bass fillets served with buttered new potatoes and green beans

Pan Roasted Chicken Breast

Breast of chicken with parsley garlic butter served with green beans and new potatoes

Roasted Aubergine (v)

Topped with sweet shallots, cherry tomatoes & spinach, glazed with mozzarella cheese and served on rocket leaves with a vinaigrette

DESSERT

Eton Mess

Our signature dessert, made with crisp meringue, fresh berries, raspberry coulis and fresh cream

Strawberries & Cream

Fresh strawberries and Chantilly cream

Cheesecake

Salted caramel cheesecake topped with caramel sauce & chocolate drizzle

Ice Cream Sundae

Vanilla, chocolate and strawberry ice cream with Chantilly cream

(V) – Suitable for vegetarians.

20% VAT is included in all costs. A discretionary service charge of 10% will be added to your bill. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.