

July Menu

Pre-dinner nibbles £3 each
Marinated olives/ Stuffed vine leaves / Dukkah, oil and ciabatta

Starters

Onion bhajis with mango chutney and raita (gf and available vv)

Baba ganoush with dukkah topped pitta crisps (vv)

Griddled peach, Parma ham and mozzarella salad

Cumin spiced polenta with zesty lime, chilli and garlic summer greens, topped with sour cream (gf)

Mains

Indian spiced buttered chicken with pilau rice, almonds and carrot and ginger salad (gf)

Fragrant vegetable and olive harissa tagine with herby cous cous and pomegranate (vv)

Beer battered fish tacos with chipotle buttered corn, guacamole and Mexican slaw
(available vv)

Slow roasted locally grown tomato and garlic tarte tatin with a new potato and broad bean salad in a shallot vinaigrette (vv)

Desserts

Chocolate and pear pudding with hot chocolate sauce (gf)

Fresh fruits in rose water, orange and cardamom syrup served with pistachios and vanilla ice cream (vv)

Tangy lime and stem ginger biscuit cheesecake

2 courses £16.50, 3 courses £20

Soft and hot drinks available to purchase from cafe. £2.50 corkage charge per bottle of wine and £1 per bottle of beer. If you have any questions or queries about allergens or dietary requirements please speak to a member of staff who will be happy to help.