

February Menu

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

Starters

Pea, rosemary and parmesan bruschetta with pea shoots and lemon oil (available gf)

Indian spiced fried paneer with fragrant carrot and cumin salad (gf)

Deep fried crispy mac 'n' cheese balls served with a rich homemade tomato sauce

Japanese vegetable gyoza served with a miso and sesame dipping sauce (vv)

Mains

Paprika and brown sugar glazed pulled pork with creamy mustard lentils, crispy roasted potatoes and savoy cabbage (gf)

Indian thali board: Coconut and lentil daal, saag aloo, warm dosa bread, mango chutney and raita (available vv)

Hot smoked salmon bento bowl with sushi rice, edamame beans, pickled ginger, crunchy veg and sesame (gf / available vv)

Chicken thighs roasted with apple, butternut squash and a rosemary and honey glaze, served with creamy mashed potato (gf)

Desserts

Rich baked chocolate ganache with orange oil and hazelnut brittle (gf)

Sticky gingerbread served with amaretto cooked apples and crème fraiche

Warm almond and berry croissant pudding with orange and rosemary custard , served with an orange and black pepper mascarpone

(Please ask a member of staff for vegan desert options)

2 courses £17

3 courses £21.50

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.