

Lunch menu, February 26th- March 26th, 2026.

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First Course

Pea & mint soup, croutons **(G, C, M) V**

Chicken & chorizo empanada with tomato salsa & sour cream. **(G, M, E)**

Prawn “Bloody Mary” taco **(CR, E)**

(contains alcohol)

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Main Course

Aubergine Parmigiana, rocket salad, garlic ciabatta. **(M, MU, G, SD)**

Jerk glazed pork shoulder steak, sweet potato mash, Jamaican slaw. **(M, SD, G)**

(contains alcohol)

Grilled fillet of mackerel, spring onions, lemon courgettes, warm potato salad. **(F, G, C)**

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Dessert

Lemon & lime panna cotta, honey & almond madeleines, blackberry compote. **(M, G, E, N)**

Steamed sponge pudding of the week, custard. **(M, G, E, SD) V**

(Ask your server for today’s flavour)

Chocolate profiteroles filled with orange scented Chantilly cream. **(M, G, E) V**

(contains alcohol)

Allergens

C Celery, **CR** Crustacean, **M** Milk, **E** Eggs, **F** Fish, **G** Gluten,
L Lupin, **MU** Mustard, **ML** Molluscs, **N** Nuts, **PN** Peanuts,
SD Sulphites, **SY** Soy, **S** Sesame, **VN** Vegan, **V** Vegetarian.

3 courses £14.95

2 courses £13.95



Please let us know at the time of booking if you have any allergies we need to consider. Food is freshly prepared on site daily. Further allergy information is available on request