

Evening Menu, 23rd April 2026

**Amuse bouche**

Baba Ganoush on a mini cheese scone with za'atar. **(G, SE, M) V**

gf available

**First Course**

*All can be made GF on request*

Sesame prawn crumpet, smashed cucumber, sweet chilli sauce **(G, CR, E, SE, SY)**

Asparagus, poached egg & mornay sauce on a sourdough croute. **(G, C, M) V**

Crispy chicken soft taco, corn salsa, aji verde. **(M)**

**Main Course**

Roasted pollock with fenugreek onions, tomato and vodka sauce, warm potato salad, watercress. **(F,**

**MU, M)**

*Contains alcohol*

Lamb rump with peas, mint, new potatoes and crème fraîche **(C, M, SD, MU)**

*Contains alcohol, £3.50 supplement*

Spinach, feta, pinenut & wild garlic spanakopita, Greek salad. **(G, N, M) V**

**Dessert**

Classic Eton mess **(M, E) V**

*(Contains alcohol)*

Chocolate tart, raspberries. **(M, G, E) V**

Lemon posset, with a "thumbprint" biscuit. **(M, G, N) V**

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**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 £21.95

2 courses £19.95



Items on the menu are freshly prepared and further allergen information is available.  
All bookings are subject to availability and late changes.