

No.32

SET MENU

2 - Course £29 3 -Course £36.00

STARTERS

SALT & PEPPER SQUID
Thai Sweet Chilli Dip

ARANCINI MUSHROOM RICE BALLS
Tomato Salsa Dip (V)

GLAZED PORK BELLY
Sweet Maple Glaze

THAI CHICKEN SATAY
Creamy Peanut Sauce

MAINS

PAN FRIED SEABASS Cavolo
Nero Crisps & Nduja Butter Sauce

SIRLOIN STEAK & FRIES
(£7.50 supplement extra supplement)
Choice of sauce: Bernaise or Peppercorn

SMOKED HARRISA & SUMAC
CHICKEN Salad, Buttered Rice,
Tzatziki

BAKED MISO AUBERGINE (V)
Miso Dressing, Toasted Sesame

SIDES

Onion Rings (V) £5.00

Tender-stem Broccoli £6.00

Mixed Green Salad (V) £6.00

Mac & Cheese £6.50

DESSERTS

STICKY TOFFEE PUDDING (V) Vanilla ice cream

APPLE AND SEASONAL BERRY CRUMBLE
Vanilla ice cream

SELECTION OF ICE CREAM & SORBETS (V)

Please make a member of our team aware of any dietary requirements.

There may be traces of gluten and nuts in our dishes.

(V) Vegetarian (VE) Vegan