

Two courses for £20 per person. Three courses for £25 per person

LITE BITES

Spicy olives

with bread sticks
6

Mashed avocado and wild mushrooms (V, H)

with chilli flakes on toasted sourdough
11

Quinoa and shiitake goujons (V)

6

Corn-fed chicken ciabatta

with cherry tomato confit and radish remoulade
11

Smoked salmon

with pickled beetroot and cream cheese on toasted brioche
12

STARTERS

Onion soup

with Gruyère toast
8

Classic Caesar salad

baby gem lettuce, croutons and Parmesan shavings
12

Red char salad and heritage tomatoes (V, H)

with endives, pomegranate and croutons
10

Homemade crab ravioli

with a seafood bisque
13

MAINS

Pan-fried seabass (H)

with summer greens, baby potatoes and basil oil
23

£5 supplement if choosing the set menu

Citrus-marinated grilled chicken

with Lyonnaise potatoes, wilted spinach and raisins
18

Wild mushroom risotto (V)

with Gran Padano shavings
16

100QG sandwich

crispy wheat bread filled with slow cooked breast of chicken, baby gem lettuce, vine tomatoes, Cheddar, mashed avocado, fried egg, bacon and tartar mayonnaise
14

Slow-cooked bavette steak (GF)

with chips, mâche salad and chimichurri
21

£3 supplement if choosing the set menu

The W/A gourmet burger in a brioche bun

with baby gem lettuce, onion jam, tomato, blue cheese and streaky bacon served with rosemary fries
15

SIDES

Wilted spinach 5

Rosemary fries 5

Truffle oil mashed potatoes 5

Tenderstem broccoli 6

Super greens and avocado salad 6

Panache of seasonal vegetables 6

DESSERTS

Mango and bergamot panna cotta (GF)

with salted caramel brittle and berry coulis
7

Chocolate fondant

with vanilla ice-cream
7

Eton mess

6

Seasonal fruit salad (H)

with fresh mint
6

Please ask your waiter for our coffee & tea selections.

Please note that the set menu cannot be used in conjunction with any other offers or discounts. Side dishes can be added to your set menu for an additional cost.