

# SET MENU

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Two Courses 19.00, Three Courses 22.00

Add a large glass of wine for 6.00

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## STARTERS

**Crispy Fried Mozzarella**, caponata, tomatoes, olives\* (v) (546kcal)

**Miso Chicken Skewers**, yakiniku bbq sauce, miso dressing\* (457kcal)

**Crispy Cauliflower Florets**, gochujang mayo\* (ve) (577kcal)

## MAINS

**Chicken Schnitzel**, rocket & cherry tomato salad, fries (1116kcal)

**British Outdoor-Bred Pork Sausage & Mash**, crispy spiced onions, red wine sauce (1193kcal) *Vegetarian serve available (v) (704kcal)*

**Spiced Falafel Burger**, applewood smoked vegan slice, crispy spiced onions, pickles, pico de gallo salsa, chipotle chilli jam, fries, house sauce (ve) (1285kcal)

**8oz Sirloin Steak** (+6.00), chips, watercress, your choice of peppercorn\* (993kcal), chimichurri (1191kcal) or beef dripping & thyme sauce (1034kcal)

## SIDES

**Hand-Breaded Halloumi Fries**, chipotle chilli jam (v) (774kcal) 7

**Rosemary & Parmesan Fries**, white truffle-infused oil (502kcal) 5.5

**Cherry Tomato & Grain Salad (ve)** (166kcal) 4.5

## DESSERTS

25p from each dessert sold will be donated to Social Bite

**Apple, Plum & Damson Crumble**, vanilla crème Anglaise (v) (626kcal) *Vegan serve available (ve) (784kcal)*

**Triple Chocolate Brownie**, salted caramel sauce, honeycomb ice cream (v) (596kcal)

**Sticky Toffee Pudding**, ginger ice cream (v) (880kcal)

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Adults need around 2000 kcal a day. Allergen & dietary information available on main menus. House wines include Pinot Grigio, Pinot Blush or Cabernet Sauvignon (250ml).