

# BRITISH SET MENU

## STARTER

**Soup of the Day (gf)(ve)(v)**

Crusty Bread

**Smoked Salmon Mousseline**

Sliced Avocado | Beetroot | Citrus Dressing

**Tomato and Goats Cheese Salad (v)**

Honey | Toasted Pine Nuts

**Grilled Asparagus (gf)(v)**

Poached Eggs | Hollandaise Sauce

## MAIN

**Brined Smoked and Slow Cooked Pork Belly (gf)**

Boulangère Potatoes | Chorizo Cassoulet

**Sea Bass Fillet (gf)**

Olives Crushed Potatoes | Asparagus | Isle of Wight | Sauce Vierge

**Chicken Breast (gf)**

Sun Dried Tomato & Mozzarella | Pomme Puree | Asparagus |

Red Wine Jus

**Asparagus Risotto (gf)(v)**

Pine Nuts | Parmesan

## SIDES

Rocket & Parmesan Salad, Balsamic Glaze £4,50

House Salad £4,50

Sautéed Green Vegetables £4,50

Skinny Fries £4,50

Sweet Potato Fries £4,50

## DESSERTS

**Belgian Chocolate Mousse**

Orange Jelly | Fresh Berry's

**Sticky Toffee Pudding**

Toffee Sauce | Vanilla Ice Cream

**Lemon Tart**

Clotted Cream | Fresh Blackberry's | Strawberry Puree

**Selection of Cheeses Biscuits**

Celery | Apricot Chutney (£3.75 Additional Charge)

**Two courses £30.00 | Three courses £35.00**

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare