

# SET MENU

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Two Courses 25.00, Three Courses 28.00

Add a large glass of wine for 9.00

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## STARTERS

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

**Mushrooms On Toasted Sourdough**, exotic mushrooms, garlic, thyme, haricot bean & rosemary purée (ve) (504kcal)

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

## MAINS

**Chicken Milanese**, panko-breaded chicken, rocket & cherry tomato salad, fries (980kcal)

**Wild Boar, Pork & Ale Sausages**, spring onion & savoy cabbage mash, roasted shallots, red wine sauce (878kcal)

**Roasted Pumpkin**, goats cheese, black grapes, pine nuts, chicory, elderberry ketchup (v) (450kcal) *Vegan serve available (ve)* (333kcal)

**10oz Ribeye Steak** (+8.00), chips, watercress, your choice of peppercorn\* (1189kcal), chimichurri (1387kcal) or beef dripping & thyme sauce (1230kcal)

## SIDES

**Hand-Breaded Halloumi Fries**, chipotle chilli jam (v) (774kcal) 8.5

**Rosemary & Parmesan Fries**, white truffle-infused oil (502kcal) 6.5

**Cherry Tomato & Grain Salad (ve)** (166kcal) 5.5

## 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)

**Chocolate Fondant**, white chocolate & raspberry ice cream (v) (713kcal)

**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).