



FESTIVAL OF BRITAIN MENU

2 courses £30.00 | 3 courses £35.00
available monday to friday 12pm to 3pm

Split Yellow Pea Soup (vg)
add smoked ham or grilled haloumi 431 kcal

Caesar Salad 691 kcal
grilled chicken, gem hearts, anchovy dressing, parmesan, croutons

Cured Salmon
horseradish crème fraiche, beetroot 428 kcal

Black Truffle Linguine (vg)
mushroom jus emulsion 503 kcal

Fishcake 378 kcal
cucumber salad, smoked mackerel sauce 378 kcal

Lemon Thyme Glazed Chicken Breast
new potatoes, mushrooms, leek 1200 kcal

Pineapple Carpaccio (vg)
mango sorbet 555 kcal

Date & Molasses Sticky Toffee pudding
vanilla ice cream 502 kcal

Ice Cream and Sorbets
ask you server for flavours

When visiting our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has to declare this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 13% discretionary service