# Set menus

Choose from 2 delicious seasonal menus.

# Menu A - £25

# Starters

Crispy squid

Lemon mayonnaise

Coconut-crusted tofu

Sweet chilli sauce, kohlrabi, coriander & chilli

👏 Smoked aubergine baba ganoush

Vegan feta, roasted peppers, pine nuts, pesto & unleavened bread

# Mains

Fish & chips

Beer batter, mushy peas & tartare sauce

Cheeseburger

7oz British beef, Applewood cheese, lettuce, tomato & mayonnaise in a brioche bun & chips

Roasted cornfed chicken breast

Wild mushroom ragout

Tarden bowl

Braised mushroom, spelt, baby gem, beetroot, tofu & pumpkin seed pesto

### **Desserts**

Chocolate brownie

Vanilla ice cream

🗢 Apple & cinnamon cake

Apple purée, apple chips & green apple sorbet

Ninter berry crumble Vanilla ice cream

# Sides

Onion rings 3.25

Tempura-fried courgettes 3.50

Grated parmesan

Rocket salad 3.95 Vegetarian Grana Padano

Winter greens 3.95

Celeriac slaw 3.95

Brussels sprouts 4.50

Chestnuts & bacon lardons

**N** Tenderstem broccoli 4.50 Almonds

Tomato salad 4.95 Shallots & balsamic

Mac & cheese 5.45

Fries & tatties

Chips 3.25

Roasties 3.95 Olive oil

Sweet potato fries 4.50

Roman fries 4.50

Parmesan, truffle & rosemary

Trio of fries 10.95

Chips, sweet potato & Roman fries

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens our kitchen and any of our dishes may contain traces of allergens.

# Menu B - £35

Nocellara olives

Tortano bread

Olive oil & balsamic

#### Starters

Chicken wings

Maple & chilli glaze

Smoked ricotta

Toasted sourdough & candied lemon

Cod ceviche

Leche de tigre, charred corn & sweet potato

🐿 Smoked aubergine baba ganoush

Vegan feta, roasted peppers, pine nuts, pesto & unleavened bread

## Mains

Roasted cornfed chicken breast

Wild mushroom ragout

Pan-fried salmon

Beetroot aioli

nt burger

Moving Mountains® Burger, pineapple ketchup, pickled onions in a charcoal bun & tomato salad

Winter brassica pasta

Spinach, cabbage, black olives, ricotta & Prosociano

Rump steak & chips

8oz salt dry-aged British beef & watercress

# Desserts

Chocolate brownie

Vanilla ice cream

TAPPIE & cinnamon cake

Apple purée, apple chips & green apple sorbet

Ninter berry crumble €

Vanilla ice cream

Lemon tart

Crème fraîche

Your choice of tea and coffee

#### Why not pre-order some wine with your meal?

Enjoy a glass of Prosecco and half a bottle of Puertas Antiguas Viognier or Panul Merlot for £15pp or treat yourself to a glass of champagne and half a bottle of Ana Sauvignon or Pencarrow Pinot Noir for £25pp.





