

# Hansel's Set Menu

£27.50 per person

## Starters

### Chestnut hummus 🍷

Pickled red onions, celery & wholewheat roti

### Salt & pepper squid

Lemon mayonnaise

### Chicken skewers 🍷

"Hot honey" & almonds

### "Shrimp" lollipops 🍷

Vegan shrimp & sweet chilli dipping sauce

## Mains

### Pumpkin & sage ravioli 🍷

Vegan 'Nduja cream, "feta", baby spinach & pumpkin seeds

### Fish & chips

Beer batter, mushy peas & tartare sauce

### Roast chicken breast 🍷

Artichoke purée, wild mushrooms & spinach

### Cheeseburger

7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips

### 'Simplicity' burger 🍷

Applewood "cheese" & a tomato salad

**Upgrade** to blue cheese 1.00

**Add** bacon or 'THIS™ Isn't Bacon' 🍷 2.00

**Add** vegan cheese 🍷 2.00

**Add** 7oz beef patty 3.95

## Dessert

### Chocolate brownie 🍷

Vanilla ice cream

### Apple crumble tart 🍷

Apple candyfloss

### Grilled caramel pineapple 🍷 🍷

Meringue, coconut sorbet, chilli & coriander

## Why not pre-order some wine?

### For £17.50pp

Enjoy a glass of prosecco & half a bottle of Sanziana Rosé Recas Cramele, Long Beach, Chenin Blanc or Barton & Guestier, Fleur de Vigne.

### For £27.50pp

Enjoy a glass of Crémant & half a bottle of Source Gabriel Rosé, Picpoul de Pinet or Altos de Baroja Rioja Joven.

*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 in our kitchen and any of our dishes may contain traces of allergens. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.*

🍷 Vegetarian 🍷 Vegan 🍷 Gluten friendly

# Gretel's Set Menu

£37.50 per person

## Nibbles

Enjoy a selection for the table:

Nocellara olives 🍅 🌿

Baked sourdough 🍞  
Butter, olive oil & balsamic

## Starters

Chestnut hummus 🍅  
Pickled red onions, celery  
& wholewheat roti

Salt & pepper squid  
Lemon mayonnaise

“Shrimp” lollipops 🍅  
Vegan shrimp & sweet  
chilli dipping sauce

Wild mushroom arancini 🍅  
Gotcha ketchup

Chicken skewers 🌿  
“Hot honey” & almonds

## Mains

Crispy duck salad  
Asian vegetables, beansprouts, red onion,  
wonton, peanuts, sesame & hoisin

Add grilled chicken breast 3.95

Add grilled halloumi 🍞 2.50

Add grilled vegan “shrimp” 🍅 3.95

Roast chicken breast 🌿  
Artichoke purée, wild mushrooms & spinach

Pumpkin & sage ravioli 🍅  
Vegan ‘Nduja cream, “feta”,  
baby spinach & pumpkin seeds

ChalkStream® trout  
Sorrel butter & hazelnut crust

Rump steak  
7oz 21-day Himalayan salt-aged  
British beef, chips & watercress

Add Béarnaise, peppercorn or blue cheese sauce 2.95

‘Symplicity’ burger 🍅  
Applewood “cheese” & a tomato salad

Upgrade to blue cheese 1.00

Add bacon or ‘THIS™ Isn’t Bacon’ 🍅 2.00

Add vegan cheese 🍅 2.00

Add 7oz beef patty 3.95

## Dessert

Chocolate brownie 🍞  
Vanilla ice cream

Sticky toffee pudding 🍞  
Salted caramel ice cream

Apple crumble tart 🍞  
Apple candyfloss

Grilled caramel pineapple 🍅 🌿  
Meringue, coconut sorbet, chilli & coriander

## To finish

Your choice of tea  
or coffee

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Crémant & half a bottle of Source  
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