

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

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

Nibbles

Enjoy a selection for the table:

Nocellara olives 🍏🌿

Baked sourdough 🌿
Butter, olive oil & balsamic

Starters

Wild mushroom arancini 🌿
Gotcha ketchup

Chicken skewers 🌿
"Hot honey" & almonds

"Shrimp" lollipops 🍏
Vegan shrimp & sweet
chilli dipping sauce

Salt & pepper squid
Lemon mayonnaise

"Burnt end" pork bites
Breaded bbq pork & chipotle mayo

Mains

Dry-aged pork chop 🌿
Creamed polenta, sweet popped corn & pan jus

ChalkStream® trout
Sorrel butter & hazelnut crust

Pumpkin & sage ravioli 🍏
Vegan 'Nduja cream, "feta",
baby spinach & pumpkin seeds

Grilled seabass 🌿
Winter greens, chimichurri, chilli & lemon

Roast chicken breast 🌿
Artichoke purée,
wild mushrooms & spinach

Sirloin steak
8oz 21-day Himalayan salt-aged
British beef, chips & watercress
Add Béarnaise, peppercorn or blue cheese sauce 2.95

Dessert

Chocolate brownie 🌿
Vanilla ice cream

Apple crumble tart 🌿
Apple candyfloss

Sticky toffee pudding 🌿
Salted caramel ice cream

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

To finish

Your choice of tea
or coffee

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