



3 Courses £29.95pp

## Starters

Heritage beetroot carpaccio flaked almond, orange vinaigrette, micro cress VGN, GF

Smoked mackerel pickled red cabbage, apple & rocket salad, sesame seeds, honey, lime GF

## Mains

Linguine marinara walnut and mushroom polpette, rocket, parmesan V, VEGAN OPTION AVAILABLE

**Seabass fillet** beetroot & horsergdish risotto. purple sprouting broccoli, cress GF

## Dessert

To share

Frozen berries ice cream, ruby chocolate sauce V, GF, VEGAN OPTION AVAILABLE



V Vegetarian VGN Vegan GF Gluten Free GFA Gluten Free Available

If you've any allergies, please let us know when ordering. Please note all dishes are prepared in a kitchen where mustard, eaa. milk. nuts. sova. sulphites and aluten are used.





