



SAMPLE PRIX FIXE MENU

12pm – 3pm Monday – Friday (closed Tuesday's) / 2 courses £27 / 3 courses £35

STARTERS

Twisted Prawn Cocktail GF

Tequila Marie Rose sauce, pickled cucumber, chicory, jalapenos

Smoked Mackerel Pate GF*

Toasted focaccia, pickled cucumber, wasabi crème fraiche

Heritage Tomato & Mozzarella Salad GF*

Focaccia croutons, basil, aged balsamic & olive oil

Duck Liver & Orange Parfait GF*

Guildhall chutney, watercress served with croutes

MAINS

Shellfish Pasta

Rigatoni pasta in a tomato and chilli sauce with king prawns and Poole crab

Fillet of Sea Bass GF

Warm salad of new potatoes, fennel & samphire, sauce vierge

Roasted Chicken Supreme GF

New Potatoes, wilted greens, mushroom and tarragon cream sauce

Vegan Massman Curry VE GF

Roasted cauliflower, crispy fried tofu, toasted cashew nuts & wild rice

DESSERTS

Lemon Posset GF*

Strawberries & sable biscuit

Dark & White Chocolate Brownie GF

Honeycomb gelato

Baboo Gelato & Sorbetto GF* VE*

Ask Your Server for Today's Selection

Isle of White Blue & Barbers Vintage Cheddar GF*

Apple & date chutney & fudges crackers

ALLERGY NOTICE

GF Gluten free | VE Vegan | GF* Can be gluten free | VE* Can be vegan

Please let your server know if you have any allergies before you order