



FESTIVAL OF BRITAIN MENU

2 courses 30.00 | 3 courses 35.00
available monday to sunday 12pm to 6.30pm

Leek & Potato Soup (v)
cheese & leek toast, baby gherkins

Chopped Salad (vg)
kale, fennel, radish & raddichio, toasted seeds, carrot, orange & ginger dressing

Scottish Smoked Salmon
sour cream, capers, brown bread & butter

Truffle Linguine (v)
Winter black truffle, aged parmesan

Wild Mushroom, Artichoke & Lentil Ragu (vg)
truffled potatoes & winter vegetable chips

Grilled Chicken Caesar Salad
gem lettuce, anchovy dressing, parmesan, croutons

Dry Aged Pork Chop (5 supp)
apple ketchup, mustard sauce

White Chocolate & Winter Berry Cheesecake (v)

Gluten Free Brownie
vanilla ice cream

Ice Cream and Sorbets
ask you server for flavours

When visiting our restaurants, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergen, so we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 13% discretionary service charge will be added to your bill. Prices include VAT.