

SET DINNER MENU

Two Courses
Monday to Thursday 24
Friday and Saturday 32

TO BEGIN

Crispy calamari

*panko crumbed fried calamari, wild rocket,
saffron aioli*

Severn & Wye oak smoked salmon

capers & shallots

Creamy garlic wild mushrooms

*toasted sourdough, fresh summer truffles,
mushroom cream sauce*

Avocado vinaigrette

avocado, salad, house vinaigrette

Parma ham

celeriac remoulade, sourdough bread

Griddled spiced tiger prawns

*chilli, tomato, green mango jam
(5 extra Supplement)*

THE MAIN SHOW

Mediterranean sea bass

Béarnaise sauce, fries

Roasted cod fillet

*spinach, herb mashed potato, saffron cream mussel
sauce*

Miso aubergine

*chickpea & mixed seed salad with mint, harissa oil,
coconut yoghurt*

Caesar salad

*baby gem salad, shaved Parmesan cheese,
garlic croutons*

Spaghetti prawns

*tomato & chilli sauce, heritage tomatoes, herbs &
chilli oil*

Buttermilk chicken burger

*grilled marinated buttermilk chicken breast, pickled
cucumbers, lettuce, chilli mayonnaise, fries*

Black Angus rib eye steak (300g)

*green peppercorn sauce, fries
(10 extra Supplement)*

Wagyu cheeseburger

*caramelised onions, mustard mayo, salad, blue cheese.
fries*

FOR THE TABLE

Marinated olives 5 / Basket of baguette 5

Minted peas & baby carrots pea shoots 6

Tenderstem broccoli chilli & garlic 6

Gem heart, tomato & avocado salad 6

Fries / Mashed potatoes 6

Aspen fries fries tossed in truffle oil & fresh summer truffles 12

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.