

Table d'Hote

STARTERS

Prawn Tempura

[Served with side salad & sweet chilli sauce.]

Soup Of The Day

[Chef's special soup served with bread]

Homemade Hummus & Pita Bread

[Smooth homemade hummus served with soft pita bread.]

MAINS

Lamb Tikka Masala

[Slow-cooked lamb in rich tomato gravy, served with rice, naan, & papadum.]

Beef Burger

[Homemade beef patty with tomato, lettuce, caramelised onion, & cheese, served with fries]

Mac & Chhese Pasta

[Macaroni pasta coated in a creamy cheese sauce.]

DESSERT

Coconut Panna Cotta

[Light and silky panna cotta with a coconut twist.]

Seasonal Fruit Crumble

[Warm crumble made with fresh seasonal fruits]



£ 25.00
per person

Our kitchen handles nuts, gluten and other allergens. Menu may not list all ingredients; inform us of allergies.

Allergen info available on request. Fish dishes may have bones.

Menu subject to availability/change.