

20 STORIES

SEPTEMBER SET MENU

Enjoy two courses or three courses

Two Courses

£18.50

Three Courses

£23.50

Honey roast fig, truffle vegan cheese & walnut salad (VG/S/N/Mu)
Smoked & poached salmon ballotine, dill crème fraiche & cucumber (F,D,S)
Chicken Liver parfait, madeira, golden raisins puree, sourdough (E/S/G/D)

Tofu shakshuka (S/G)

Whole mackerel, horseradish potato salad (F/M/E/D)
Herb chicken breast, wild mushroom & baby leek (S/D)

SIDES

Triple cooked chips	4
Parmesan & Truffle fries (D)	5
Cheshire new potatoes (D)	4
Mixed summer greens with chilli & garlic butter (D)	4
Rocket, watercress, red onion & parmesan salad (D/S)	4
Caesar salad, anchovies & bacon (D/G/F/S)	5

Amaretto cheesecake, blackberry jam (D/G/N)

Treacle tart & clotted cream ice cream (D/G/E)

Burt's blue, apple & crackers (D/S/G)

2 COURSES 18.50 / 3 COURSES 23.50

AVAILABLE MONDAY-FRIDAY 12PM-2.45PM

MONDAY - THURSDAY 5.30PM-6.30PM

G-contains gluten D-contains dairy N-contains nuts S-contains sulphites C-contains celery
F-contains fish E-contains egg M-contains mollusks Sh-contains shellfish Sm-sesame
Please inform your waiter of any allergy or dietary requirements when making your order.
All prices include VAT.

12.5% discretionary service charge will be added to your bill.