

THE SIGNATURE TWO-COURSE DINNER

2 Courses £19

Starter & Main

STARTERS

Mushroom & Truffle Arancini (NF)
truffle mayonnaise, parmesan (449kcal)

Soup of the Day (V, VG)
with warm focaccia (644kcal)

Chicken Terrine
tarragon, apricot & ginger chutney, toasted brioche (212kcal)

Orange Artichoke (VG, NF, DF)
puree, orange segments, orange & rum dressing (533kcal)

MAINS

Beer Battered Haddock (DF, NF)
skin on fries, peas and tartare sauce (1189kcal)

Steak & Eggs (NF, GF)
4oz Flat iron steak, free-range egg, skin-on fries, chimichurri sauce (1271kcal)

Beef Burger (NF)
pretzel bun, cheddar cheese, smoked bacon, caramelized onion,
gem lettuce, beef tomato, secret sauce, skin-on fries (1327kcal)

Chicken Supreme (NF, GF)
panfried, squash puree, saute Brussel sprouts, honey roast carrot, red wine jus (386kcal)

Pumpkin Risotto (GF, NF, V)
squash puree, baked feta, sumas, sour butte, sage (811kcal)

SIDES

3 for £12

Rosemary Salted Fries (GF, DF, NF, VG) (481kcal)

5

Mixed Leaf Salad (VG, GF, DF, NF) (150kcal)

5

Parmesan & Truffle Fries (GF, NF) (573kcal)

5

Roasted new Potatoes (GF, NF)
Nduja butter (270kcal)

5

Brussel Sprouts (GF, NF, V)
crispy pancetta, butter (83kcal)

5

Mashed Potatoes (GF, NF)

5

DESSERTS

Honey Whipped Ganache (GF) 9
rasberry sorbet, honey tuille (253kcal)

Sticky Toffee Pudding (V) 9
toffee sauce, pouring cream (925kcal)

Blackcurrent Mousse (VG, GF) 9
raspberry gel & powder (257kcal)

Granny Gothards Ice Cream (V, NF) 9
Three scoops. Choose from strawberry, vanilla, chocolate or ask your server for today's flavours (301kcal)

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) No added Gluten (NF) Nut Free. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.



THE
ORANGE
ARTICHOKE