# Summer Fixed Price Menu

# 2 COURSES £ 32.50 | 3 COURSES £41.50

Add Free Flowing Drinks\* for £25 (Prosecco, House Wine or House Lager) £30 for House Martini's | +£55 for Laurent-Perrier brut

## STARTERS

Pressed crispy lamb belly, charred broccoli, smoked anchovy butter. Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa (v) Wild mushroom parfait, onion chutney, smoked garlic and truffle sour dough (vg) Salmon Tartare, cucumber & elderflower salad, crème fraiche, melba toast Crayfish & prawn cocktail, avocado, cherry tomato, bloody mary sauce

#### MAINS

Soft shell crab burger, Asian slaw, avocado, sriracha mayo, skin on fries Vegan fish and chips, curry sauce, pea puree, tartare sauce (vg) Dry aged Ayrshire pork cutlet, roast baby gem, dill pickle, harissa tomatoes Fish and chips, pea liquor, tartare sauce, aged salt and vinegar chips Aged flank burger, red Leicester, bread and butter pickles, skin on fries Caesar salad, Cantabrian anchovies, soft duck egg, salted cracker

### DESSERTS

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v) Vanilla poached strawberry Eton mess (v) Chocolate Mousse, cherries, cocoa nib crisp (vg) Selection of ice cream and sorbets (v)



SCAN THE QR FOR ALLERGEN & KCAL INFO.

Adults need around 2000 kcal a day. Full allergen information on the ingredients in the food we serve is available upon request. Please speak to a member of the team for more information. T&Cs apply - \*free-flow drinks are served for a maximum of 90 minutes.