

BRASSERIE CHEF'S CHOICE

Starters

Roast carrot & butternut squash soup, coriander oil, soda bread (v)

Slow cooked belly pork & confit duck terrine, apple & cider chutney, toasted ciabatta

Sweet potato falafel, onion & tomato sauce, pickled vegetables (V) (GF)

Main Courses

Shepherds pie, cheesy mash, winter greens & peas, gravy

Beer battered haddock, mushy peas, thick cut chips, tartare sauce

Pasta Arrabiata (v)

Desserts

White chocolate cheesecake, salted caramel sauce, toffee popcorn

Mixed berry crumble & custard

Movenpick ice cream, 3 scoops, Caramelita, White Chocolate, Strawberry, Swiss Chocolate, Vanilla Dream or Mango & Passionfruit Sorbet

£22

12

(v) are suitable for Vegetarians (V) are suitable for Vegans (GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member.
All prices include VAT at the current rate

