

## 20TH BIRTHDAY MENU

£20

FOR THREE COURSES

### STARTER

Chorizo scotch egg, coronation mayo  
Halloumi Aspen bites, truffle oil, Parmesan, tomato, basil (v)  
Steamed cider mussels, garlic bread

### MAIN

Roast beef, roast potatoes, veggies, gravy, Yorkshire pudding  
Beer battered fish & chips, tartare sauce, mushy peas  
Burrata bowl, roasted beetroot, kale, tabbouleh, focaccia (v)

### DESSERT

Apple crumble, vegan vanilla ice cream (vg) (gf)  
Banoffee Pie  
Sticky toffee pudding, vanilla ice cream



An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.  
A full allergen menu is available upon request.