



2 COURSE FOR £29 / 3 COURSE FOR £35

Nibbles

CHILLI & LEMON OLIVES | 6

(NF-DF-GF) (93kcal)

PADRON PEPPERS WITH MALDON SALT | 7

(NF-DF-GF) (186kcal)

SMOKED MIXED NUTS | 7

(160kcal)

CRISPY OKRA FRIES WITH TAMARIND CHUTNEY | 8

(VEGAN - DF-NF) (195kcal)

Starters

ROASTED RED PEPPER & TOMATO SOUP

Black olive pesto, basil crouton and chives oil (300 kcal)

Perfectly paired with Sancerre / France

CAESAR SALAD

Grilled chicken, soft boiled egg, cos lettuce, anchovies, parmesan and garlic crouton
(620 kcal)

Perfectly paired with Gavi / Italy

KING PRAWN DUMPLINGS BROTH

"Oriental style" lime leaf, lemongrass & galangal (NF) (561 kcal)

Perfectly paired with Cloudy Bay Sauvignon Blanc / New Zealand

CRISPY DUCK SALAD

Radish, watercress, carrot, sesame, red chilli, lime and soy dressing (NF) (561 kcal)

Perfectly paired with E.Bonneville Chablis / France

VE = Vegan VG = Vegetarian GF=Gluten Free NF = Nut Free (Adults need around 2000 kcal a day)

Mains

HAKE GRATIN

Asparagus, spinach, broad bean, saffron mussels & champagne velouté (N/F) (495 kcal)

Perfectly paired with Chardonnay / Chile

CHICKEN & TRUFFLE

Polenta, ratatouille, mushroom, red wine jus (NF) (735 kcal)

Perfectly paired with Monclivio Barolo / Italy

STONEBAKED PIZZA

Topped with ham, salami, beef, chicken (NF) (735 kcal)

Perfectly paired with Monclivio Barolo / Italy

"VEGAN" GREEN THAI CURRY

Sesame oil, Coconut rice with Thai baby vegetables curry (632 kcal)

Perfectly paired with Cloudy Bay Sauvignon Blanc / New Zealand

From the Grill

28 DAYS DRY-AGED RIB EYE STEAK 220GM | SUPPLEMENT £15

Comes with smoked tomato, mushroom mix, hand cut chips (NF) (757KCAL)

SIDE SAUCE | £3 each supplement Garlic butter or peppercorn

Sides

VERDE HOUSE SALAD | 7

SAUTEED TENDER STEM BROCCOLI, ALMOND FLAKES | 8

TRUFFLE PARMESAN HAND CUT CHIPS
WITH BASIL PESTO DIP | 8