



## FESTIVAL OF BRITAIN MENU

2 courses £30.00 | 3 courses £35.00

Available Monday to Friday 12pm to 3pm

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Split Yellow Pea Soup (vg) 431 kcal

add bacon 199kcal or grilled halloumi 161kcal

Caesar Salad 691 kcal

grilled chicken, gem hearts, anchovy dressing, parmesan, croutons

Cured Salmon

horseradish crème fraiche, beetroot 428 kcal

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Black Truffle Linguine (vg)

mushroom jus emulsion 503 kcal

Fishcake

cucumber salad, smoked mackerel sauce 378 kcal

Lemon Thyme Glazed Chicken Breast

new potatoes, mushrooms, leek 1200 kcal

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BBQ Pineapple(vg)

mango sorbet, pomegranate 555 kcal

Date & Molasses Sticky Toffee pudding

vanilla ice cream 502 kcal

Ice Cream and Sorbets

ask you server for flavours

When visiting our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has to declare this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 13% discretionary service