



# No 2 6

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## SUMMER SET MENU

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AVAILABLE MONDAY TO WEDNESDAY FROM 5PM

Please advise your server about any allergens or special dietary requirements

**V** VEGETARIAN **VE** VEGAN **VE\*** ADAPTABLE TO VEGAN

**SUMMER SET MENU**

Two Courses  
£16<sup>00</sup>

Three Courses  
£20<sup>00</sup>

**STARTERS**

SOUP OF THE DAY  
warm Irish soda bread

V

CRISPY HARISSA SPICED  
BONELESS CHICKEN THIGH  
orange & honey yoghurt,  
caramelised orange & fennel

STAFFORDSHIRE CHEESE &  
CHESHIRE LEEK TART  
heritage tomato salad

V

SMOKED SALMON, PRAWN  
& DILL ROULADE  
pickled fennel & Lilliput capers

**MAINS**

GRILLED GOAT'S CHEESE,  
COURGETTE & PEA LINGUINE  
toasted pine nuts, spinach

V

SUSTAINABLY SOURCED SEA TROUT  
potato purée, wild mushroom, tender stem  
broccoli, tomato concasse, chive & garlic sauce

CHORIZO STUFFED CHICKEN SUPREME  
sautéed new potatoes, sugar snap peas, tomato,  
rosemary & olive sauce

CRISPY VEGETABLE SPRING ROLLS  
Thai green curry, sticky rice, cucumber  
& carrot relish

VE

**DESSERTS**

TAHITIAN VANILLA PARFAIT  
Staffordshire strawberries, pistachio biscotti

WARM STICKY TOFFEE PUDDING  
Madagascar vanilla ice-cream

TRIPLE CHOCOLATE BROWNIE  
raspberry ripple ice-cream

SNUGBURY'S ICE-CREAM OR SORBET  
please ask for selection

VE\*

**ALLERGENS**

Please advise your server about any allergens or special dietary requirements  
V VEGETARIAN VE VEGAN VE\* ADAPTABLE TO VEGAN. PLEASE SEE OUR SEPARATE GLUTEN FREE MENU

PLEASE ADVISE OUR STAFF OF ALL YOUR ALLERGIES, INTOLERANCES & SPECIAL DIETARY REQUIREMENTS  
FOR EACH COURSE YOU ORDER

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK, NUTS,  
MUSTARD, SESAME, LUPIN, CELERY, SULPHITES, MOLLUSCS & CRUSTACEANS ARE PRESENT