



PRE-SHOW SET MENU

WINTER 2026

three courses for £25 | two courses for £22
for groups of up to 8 guests
served Monday-Saturday dinner

hot artichoke & parmesan dip, grilled sourdough v

or

lemon pepper chicken thigh skewers gf

or

burnt miso aubergine, garlic labneh,
coriander oil, seeds, pomegranate vg/gf

dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde gf

or

Aleppo pepper king prawns, wild rice, quinoa spinach, roast squash,
broccoli, apple, feta, seeds, pomegranate, herb dressing gf

or

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg

hot sticky toffee brioche doughnuts v

or

rose & raspberry pavlova, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM