

# Set lunch

*Two courses 24.95 • Three courses 29.95*

## Starters

**Ham Hock Terrine**, piccalilli, toasted sourdough 482 kcal

**Soup of the Day**, croutons, grated cheese, *ask about today's flavours* **VG**

**Severn & Wye Smoked Salmon**, soda bread, lemon 214 kcal

**Steamed Mussels**, cider, crème fraîche, served with warm crusty bread 306/624 kcal

**Twice Baked Cheese Soufflé**, aged Cheddar and warm cream sauce **V** 516 kcal

## Mains

**Flat Iron Steak**, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

**Wild Mushroom Risotto**, cep cream, black truffle, lemon pangrattato and Alpine cheese **V** 871 kcal

**Fillet of Sea Bream**, olive oil mash, green sauce 781 kcal

**Fish & Chips**, thick cut chips, smashed peas and tartare sauce 844 kcal

**Pumpkin & Sage Gnocchi**, roasted pumpkin, sage brown butter, Parmesan, toasted hazelnuts **V, VGA** 645 kcal

## To Finish

**Sticky Toffee Pudding**, caramel sauce and clotted cream ice cream **V** 659 kcal

**Dark Chocolate Tart**, pistachio ice cream, milk chocolate tuile **V** 677 kcal

**Bread & Butter Pudding**, vanilla custard, rum-soaked raisins, clotted cream ice cream **V** 625 kcal

**Three Scoops of Ice Creams** **V** & **Sorbets** **VG**, *ask what flavours we have today!*

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*The finer details*

**V** vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

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# UPPER DECK

• BAR & RESTAURANT •