

Set lunch

Two courses 22.95 • Three courses 27.95

Starters

Cheese & Truffle Arancini, saffron aioli **V** 311 kcal

Watercress & New Potato Soup, cashew cream, croutons, grated cheese **V** 311 kcal

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

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

Mains

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

Burrata, Wild Garlic & Basil Ravioli, cherry tomato, basil **V** 579 kcal

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

Thai Green Curry, pak choi, aubergine with coconut cream, steamed jasmine rice, prawn crackers **V** 890 kcal

To Finish

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

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

Glazed Lemon Tart, raspberry sorbet **V** 398 kcal

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

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.

UPPER DECK

• BAR & RESTAURANT •