

Set lunch

Two courses 19.95 • *Three courses* 24.95

Starters

Truffle & Wild Mushroom Arancini, mushroom ketchup, lemon **V** 612 kcal

Soup of the Day, croutons, grated cheese **VG**

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

Classic Moules Marinière, white wine and garlic cream, toasted homemade focaccia 411/734 kcal

Mains

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

Sautéed Leek, Hot Honey & Taleggio Ravioli, brown butter, fried sage **V** 798 kcal

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

Buddha Bowl, roasted and pickled vegetables, wild rice, red pepper dressing **VG** 412 kcal

Add a little extra - **Halloumi** **V** 287 kcal | **Tofu** **VG** 88 kcal | **Chicken** 137 kcal 5 each

To Finish

Berry Pavlova, meringue, vanilla Chantilly, cherry cream and berries, raspberry sorbet 298 kcal

Brookies Chocolate Brownie, topped with cookie dough and toasted hazelnut praliné, vanilla ice cream **V** 591 kcal

Classic Crème Brûlée, Madagascan vanilla infused cream **V** 512 kcal

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

The finer details

V vegetarian | **VG** vegan

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.

H^A_RBAR+
KITCHEN