



# **Jazz Menu**

**Two courses £14.99. Three courses £19.99**

## **A little nibble before your meal**

Mixed olives, marinated in rosemary and garlic oil £2.50

Lemon and garlic hummus with toasted bloomer £3.95

## **To Begin**

### **GF Vg Armenian Soup**

A fresh delightful blend of apricots and lentils. Served with Pitta.

### **Zingy Kale and Cannellini Bean Salad**

Served with a zesty

### **V Four Cheese Tart**

Served with a pickled beetroot and tomato salsa

## **The Middle Course**

### **V GF Pan Fried Chicken with Rosemary and Thyme**

Served with sweet potato mash and green beans

### **VGO GFO Three Bean Chilli**

Served with brown rice, tortilla chips and guacamole

### **GF Oven Baked Salmon with garlic and herbs**

Served with crispy potatoes and seasonal vegetables

## **To Finish**

### **GF V Warm Chocolate Brownie**

Served with vanilla ice cream

### **V Lemon, Raspberry and Almond Trifle**

### **VG GF Winter Berry Delight**

Please remember everything is cooked fresh to order to ensure maximum deliciousness. It will be worth the wait.

**\*V Vegetarian \*GF Gluten Free \*GFO VGO Gluten free and Vegan option**

