



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 Roasted Cauliflower Turmeric Soup

Served with a savoury scone.

Roast Jerusalem artichoke, Parsnip and Pearl Barley Salad with Grilled Goats Cheese.

Vg GF VGO

GF Sweet Potato and Salmon Fishcake

Served on a bed of fennel, cucumber and capers

The Middle Course

Chicken and Mushroom Pie

Served with curly kale, broccoli and cauliflower

VG GF Leek, Cannellini Bean and Puy Lentil Casserole

Served with Vegetable Mash and Kale

GF Oven Baked Cod with lemon and garlic

Served with crushed parsley potatoes and purple sprouting broccoli

To Finish

GF V Warm Chocolate Brownie

Served with vanilla ice cream

VGO Rhubarb and Ginger Crumble

Served with Custard

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**

