



# CELEBRATION

Three courses, £38.50

## STARTERS

### Garlic & Paprika Prawns

Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites. 591KCAL

### Halloumi & Hot Honey

Served with a mizuna and pickled onion salad. V 495KCAL

### Asian Buttermilk Fried Chicken

Served with sticky soy, ginger, sesame and chilli glaze. GF 329KCAL

### Crispy Cauliflower

Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. VG GF 441KCAL\*

## MAINS

### 10oz Rib-eye Steak 10.00 SUPPLEMENT

28-day dry-aged, grass-fed British beef from Audry Allen Butcher, served with shallot & mustard butter, gem salad, Caesar dressing and fries. GF 1253KCAL

Add a sauce 2.50;

Peppercorn GF 66KCAL; Chermoula VG GF 102KCAL

### Spanish Chicken

Butter-roasted skin-on chicken breast, sautéed chorizo and baby potatoes in a rich tomato & green olive sauce. GF 777KCAL

### Panko-Crusted Cod & Chips

Line-caught cod, caper butter sauce, sautéed spinach, served with chunky chips. 850KCAL

*Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, these family recipes combine 15 aromatic spices into a rich, perfectly balanced curry.*

### Malvani Chicken Curry

Chargrilled chicken breast simmered in a rich, aromatic Malvani-style sauce made with coconut, red onion & tamarind. Served with fragrant cumin rice and a cooling raita. GF 834KCAL

### Chestnut Mushroom, Tomato & Spinach Curry

Sautéed in a red onion, coconut & tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber & tomato salad. VG GF 677KCAL

Add laffa flatbread 3.00 V 570KCAL

## SIDES

### Gem Caesar Salad 4.50

Crispy gem lettuce with creamy Caesar dressing and Gran Levanto cheese. V GF 261KCAL

### Steamed Tenderstem Broccoli 4.95 VG GF 28KCAL

### Onion Rings 3.50 V 420KCAL

### Truffle & Gran Levanto Cheese Fries 5.95 V GF 460KCAL

### Sweet Potato Fries 5.50 V GF 232KCAL

### Fries 4.75 V GF 380KCAL

## DESSERTS

### Dark Chocolate Mousse

Served with clotted cream ice cream and honeycomb sprinkles. V GF 319KCAL

### Brûléed Miso Caramel Custard Tart

Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. V 1091KCAL

### Sicilian Lemon and Raspberry Sorbet

With fresh raspberry and lemon balm. VG GF 65KCAL

### Lemon and Raspberry Parfait

With berry compote. VG GF 214KCAL

\*Nut free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.

V vegetarian, VG vegan, GF gluten-free. Please scan QR code for our full allergen statement, nutrition and dish information.

A discretionary 10% service charge will be added to your bill, all of which goes to our team.

