

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. GFO 600KCAL

Mozzarella & Ricotta Arancini

With parmesan and truffle mayonnaise, v 460KCAL

Asian Buttermilk Fried Chicken

Served with sticky soy, ginger, sesame and chilli glaze. 315KCAL

Charred Tenderstem Broccoli

With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG GF 293KCAL

Burrata & Baby Pear Salad

With toasted pine nuts and mustard vinaigrette. V GF 250KCAL

MAINS

Thai Green Chicken Curry

With mangetout and green beans, served with spring onion rice and prawn crackers OR swap chicken for tofu.

CHICKEN GF 621KCAL; TOFU VG GF 748KCAL

Add Laffa flatbread 3.00 v 492KCAL

Panko-Crusted Cod & Chips

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

Spanish Chicken

New recipe: Butter-roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce. GF 771KCAL

Vegan Sticky Asian Tofu Salad

Soy glazed tofu, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. vg 412KCAL

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 1121KCAL

> Add a sauce 2.50; Peppercorn gf 66KCAL; Chermoula gf 101KCAL

SIDES

Steamed Tenderstem Broccoli 4.95 vg gf 28KCAL

Gem Caesar Salad 4.50

Crispy gem lettuce with creamy Caesar dressing and parmesan. V GFO 245KCAL

Truffle & Parmesan Fries 5.95 v GF 460KCAL

Sweet Potato Fries 5.50 v GF 232KCAL

Fries 4.50 V GF 380KCAL

Onion Rings 3.50 V 420KCAL

DESSERTS

Rich Chocolate Delice

Smooth chocolate truffle, biscuit base, caramel sauce, vanilla pod ice cream and chocolate shavings. V 635KCAL

Lemon & Raspberry Semifreddo

Parfait with raspberry coulis, topped with raspberries.

VG GF 230KCAL

Brûléed Miso Caramel Custard Tart

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

Mango or Raspberry Sorbet

MANGO VG GF 66KCAL; RASP VG GF 64KCAL