

Seasonal menu

Seasonal Hot Dish

£15.30
per person

Pomegranate glazed salmon Grilled courgettes, charred lemon, fresh pomegranate, mint oil **FIS, (NG)**

Seasonal Quiche

£16.80
Small: Serves 5-8

Broccoli, roast red pepper, feta & black olive quiche [V] GLU (WHEAT), MIL, EGG

£24.70
Large: Serves 9-12

Seasonal Soup

£34.20
Serves 8-10

Creamy leek, potato & rocket soup Accompanied by a selection of baby rolls & butter portions **[V] MIL, GLU (WHEAT)**

Seasonal salad

Roast aubergine & chickpea salad Crumbled feta, fresh pomegranate, toasted pistachios, grilled red onion, radicchio, rocket, tahini yogurt dressing

£36.50
Medium: **£48.60**
Large:

Seasonal salad vegetarian

Roast aubergine & chickpea salad Crumbled feta, fresh pomegranate, toasted pistachios, grilled red onion, radicchio, rocket, tahini yogurt dressing

£36.50
Medium: **£48.60**
Large:

Seasonal cake

Pistachio & lemon drizzle cake Light lemony sponge topped with pistachios served with thick Greek yoghurt **GLU (WHEAT), EGG, TRE (PISTACHIOS)**

£30.40
Small: Serves 6-8

£42.00
Large: Serves 10-12