



£35 FOR 2 COURSES

£45 FOR 3 COURSES

Both options include a celebratory drink on us!

FRIDAY 29TH, SUNDAY 31ST MARCH
& MONDAY 1ST APRIL 2024

v = Vegan | vc = Vegan Choice
ng = No Gluten | ngc = No Gluten Choice

DRINKS

The Mighty Booch v / NO ALCOHOL

Lemon and ginger tea herbal infusion with agave syrup, poured over ice and topped with organic lime and sea salt kombucha.

Vermouth

Organic Sol Luna Bianco, Italiano, Di Gran Classe. Ice cold with lemon and cucumber, the perfect refreshing aperitif

Nearly Negroni

Organic juniper green gin, mixed with Rossi vermouth, Amaro, a dash of bitters, an orange twist and bay. A botanical belter.

Prosecco Giol v / Gold Award

DOC Treviso, Spumante, Italy / Delicate and dry in the mouth, balanced fresh apple flavours with lower alcohol (11% vol)

STARTERS

Cauli Fritter Za'atar v / ng - Hot cauliflower florets in a light cider batter, rolled in Za'atar sesame spice salt, served with a roast red capsicum, tamarind, Aleppo pepper and coconut sauce, and a cauliflower lemon puree, finished with citrus dressed fresh fennel, pomegranate, dill, and sultana salad.

Victoria Dholka v / ng - Khaman curry leaf mustard steam channa cakes, rolled in chaat spice and filled with sticky aubergine lime pickle and coconut curry leaf chatni. Served with a hot channa masala, date amchur tamarind sas, finished with curry leaves and chaat spice.

O-live & Let Live - Lip-smacking deep-fried olives, coated in crispy Panko crumb and Twineham Grange cheese. Served with a tangy dunk of buttermilk ranch dip, full of mascarpone, red chilli and fresh coriander; finished with lemon juice, chives and chilli flake paprika.

MAINS

Rocket Oil & Spring Thyme vc / ng - Crispy fried potato, onion, and garlic rosti, topped with chervil and dill tangy labneh and buttered asparagus tips surrounded by watercress and rocket vermouth velouté sauce, finished with fresh peas, lemon, coriander, and fennel seed gel finished with pea tendrils and rocket oil.

Give us a Kirsch vc / ng - Fondue Souffle So good you bake it twice. Deliciously crammed with Gruyere and Twineham Grange cheese, soaked in gooey kirsch scented fondue sauce, stretchy and scrumptious, served with silver skin onions, pickled wally potatoes and melba caraway croutons and bitter leaves.

Sneaky Peeking Steamers vc - Four steamed rice buns stuffed with Szechuan marinated halloumi and ginger bok choy, with kimchi Chinese cabbage, lapsang souchong pickled watermelon, a miso chilli sauce & pickled daikon radish.
Vegan choice: Halloumi replaced with Szechuan mapo tofu.

PUDDINGS

Hot Cross Bunny Panettone Pudding - Hot Panettone and coco almond bread budding coated and caramelized in simnel spice and brown sugar served with apricot Amaretto compote, Fior di latte milk ice cream.

Snap, Crackle & Choc v / ngc - Deep rich 70% cacao mousse made with hazelnut cream on toasty praline and chocolate shortbread served with clementine sorbet and finished with tiny pink peppercorn aqua faba meringues, chocolate crack shards and dusty Satongo twigs.

Churros vc - Cinnamon sugar spice dusted doughnut straws served with vodka cherries, salt caramel sticky dunker and warm dark chocolate dipper. Finished with extra brute cocoa powder

OR TRY OUR EASTER LIQUID PUDDING

Café Crème Egg - Café Crème, crème de cacao, cream, touch of vanilla, better than Cadburys.