

Children's Menu

Starters

BUTTERNUT SQUASH SOUP 7.00 V Croutons, cream, pumpkin seeds 79 kcal

GOAT CHEESE AND PUMPKIN TORTELLINI 7.00 V Garden peas, butter emulsion 246 kcal

> BABY GEM SALAD 10.00 V Caesar dressing, parmesan, croutons 304 kcal add chicken breast 5.00

Main Courses

PAN FRIED SEA BREAM 15.00 French fries, seasonal greens 975 kcal

ROAST CHICKEN SUPREME 17.00

Pomme puree, seasonal green, lemon sauce 782 kcal

BOURSIN PASTA 12.00 V
Penne pasta, cheese sauce, spinach, cherry tomato 731 kcal

Desserts

WARM BROWNIE 6.00 V chocolate sauce, vanilla ice cream 345 kcal

ICE CREAMS AND SORBETS V/VE 2.50 EACH

Vanilla 109 kcal, Chocolate 88 kcal Coconut 81 kcal, Mango 44 kcal

(v) - vegetarian | (ve) - vegan

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

Adults need around 2000 kcal a day.