

EST 2003



The A Bar

MONDAY – FRIDAY

Lunchtime Set Menu

2 COURSES **£18** | 3 COURSES **£24**

Available from **12pm-2.30pm** (last orders 2.45pm)

Starters

Pan Roast Chalk Stream Trout

miso Caesar salad

Guinness Glazed Pork Belly Bites

spiced apple purée, crackling

Patatas Bravas (vegan)

miso emulsion, kimchi

Mains

The Burger

BBQ pulled pork, Oglesfield cheese, gem lettuce, tomato, pickles, black garlic & truffle emulsion, house spiced fries

Ale Battered South Coast Haddock

home cut chips, minted pea purée, tartare sauce

Margherita (vegan adaptable)

mozzarella, parmesan, olive oil, fresh basil

Desserts

Lime & Yoghurt Parfait

infused berries, lemon Madeleine sponge

Ice Cream Medley

chocolate, vanilla, strawberry

Tropical Eton Mess (vegan adaptable)

meringue, passionfruit & mango curd, raspberry coulis, vanilla Chantilly, tropical fruits

À La Carte menu also available

Our set menu is subject to change monthly and all dishes are non-exchangeable.

We cannot guarantee that any of our food is suitable for those with allergies due to the risk of cross-contamination. Our vegan food is made to a vegan recipe but is not suitable for those with dairy and egg allergies.

Please ask a member of staff if you require more information regarding our menu ingredients or allergens.