



Sabrina

Tuesday Evening Menu

chefs focaccia - shropshire rapeseed oil - balsamic vinegar

Pick Two

pea + mint arancini - pea puree – parmesan V
pulled chicken croquettes - crispy serrano ham - black garlic emulsion
crispy halloumi - tomato chutney- hot honey GF/V
manchego - spanish wild flower honey - sea salt crackers GFO/V
tempura king prawns - gem lettuce - marie rose sauce DF
beer battered fish goujons - tartar - lemon DF
roast chorizo - pine nuts - red wine GF/DF
cauliflower pakora - mango aioli - chilli + spring onion VEO/DF
spiced confit garlic hummus - flatbread VE/DF
hispi cabbage - blue cheese - candied walnuts V/GFO

Pick One

affogato - amaretto syrup - espresso GF/V
chocolate brownie - cherries - vanilla ice cream - bruleed banana V
lemon meringue tart - pistachio - raspberry V
creme brulee - rhubarb - shortbread V/GFO

*Feel free to order extra small plates from our menu**

V – vegetarian **VE/VEO** – vegan/vegan option **DF** – dairy free **GF/GFO** – gluten free/gluten free option
please be aware that many of the 14 allergens are present in our kitchen. If you have one of these allergens, please speak to your server, who can advise you accordingly.

• additional charges will apply