

SET MENU

STARTER & MAIN £20.95

STARTERS

Cauliflower Croquettes

Black garlic aioli (VE)

Duck Pate

Caramelised onion & crostini

Wrap Asparagus

Parma ham, garlic butter and capers

Mussels

Tarragon & white wine sauce (GF)

Wreck-Fish Cake

Gochujang, mayonnaise

MAINS

Chicken Ballotine

with celeriac fondant, spinach, corn purée & wild mushroom sauce

Pan Fried Seabass

(Add king prawns £5)
Lobster bisque, shallot & white wine sauce served with fondant potato

Confit Duck Leg

with foie gras, pickled rhubarb, assam-balsamic reduction & sweet potato purée

Braised Fennel

Crispy charred leeks & chilli fennel oil (VE)

Rump Steak

(£5 supplement)

UPGRADE TO SIRLOIN £10 | FILLET £15

Served with triple-cooked chips, tomato & mushroom

DESSERTS - £4.95

Crème Brûlée

Served with biscotti biscuits

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Vegan Chocolate Mousse

Strawberries & coconut cream (VE)

SIDES - £5.00 EACH

Triple Cooked Chips

French Fries

Seasonal Greens

Creamy Mash

Sweet Potato Fries

Mixed Salad

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available

3 SIXTY UNLIMITED

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