



SET MENU

SIDES

Potato Puree (V) (GF | £4.95)

With truffle & smoked butter

Grilled Broccoli | £4.50

Chilli garlic butter, toasted sesame seed

Creamed Spinach | £5.95

With pangrattao, toasted pine nuts and grated parmesan

Patatas Bravas (V) (GF) | 4.95

Smoked tomato & Peruvian cheese sauce

Triple Cooked Chips | £5.95

French Fries | £4.95

Parmesan Truffle Chips | £7.95

Mixed Salad | £4.95

DESSERTS

£ 6 . 9 5

Sticky Toffee Pudding

Served with vanilla ice cream
*gluten free option available

Tiramisu

Espresso-soaked ladyfingers, mascarpone, cocoa.

Chocolate Orange Tart (Ve)

Served warm with raspberry sorbet

Pistachio Pavlova With White Chocolate

A light meringue with a crisp shell and soft centre, topped with creamy white chocolate and crunchy pistachios.

New York Style Cheesecake (GF)

Served with a berry compote

STARTERS

Mushroom & Thyme Pâté (VE)

Earthy wild mushroom pate with fragrant thyme, served with peppery watercress and toasted crostini

Minestrone Soup

A thick, hearty Italian vegetable soup with seasonal vegetables, beans, onions, celery, tomatoes

Butter Chicken Bao

Soft Steamed Buns Filled with Creamy Spiced Butter Chicken and Topped with Fresh Coriander and Pickled Onions

Stuffed Mushrooms (V)

Baked Button Mushrooms Filled with a Mix of Cream Cheese, Herbs, Garlic & Breadcrumbs

Crispy Cod Tacos

Golden cod in warm tortillas, lifted with zesty pico de gallo and crunchy cabbage

Croquettes de Carne

Portuguese Beef Croquettes, Crispy Golden Bites Filled with Finely Minced Beef Mixed into Creamy Seasoned Béchamel

MAINS

Pan Fried Seabass

With Lobster Bisque shallot and white wine sauce and Cherry Tomatoes, Served with Creamy Potatoes

Vegan Thai Green Curry (V) (VE)

Coconut Milk Curry with Vegetables, Tofu, Accompanied with Jasmine Rice

3sixty Burger

Chargrilled beef with cheese, house pickles, onion and signature sauce in toasted brioche roll served with triple cooked chips

Crispy Chicken Kiev

Stuffed with garlic butter and Served with White Wine garlic butter, & Truffle Chips

Lamb Ragù

Slow-cooked lamb in rich tomato & herb sauce, pappardelle and shaved Parmesan

Rump Steak

(£5 supplement)

UPGRADE TO SIRLOIN £10 | FILLET £15 | ADD PRAWNS £5

Served with triple-cooked chips, tomato & mushroom & pink peppercorn sauce

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



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