January Offer

2 courses - £22
3 courses - £27

tuesday - thursday 12pm-9pm
friday 12pm-6pm

starter

Cauliflower velouté
fragrant curry oil, cauliflower leaf bhaji (VG) (GF)

Grilled prawns & chorizo
garlic & chilli oil, avocado puree, cotija cheese, house bread (GFA)

Butternut & nduja arancini
basil pesto, ricotta, micro green salad

main course

Salt baked celeriac steak
mushroom & onion pearl barley risotto, pickled walnut (VGA)

Char siu pork cheeks
broccoli puree, charred cabbage, hoisin jus, chilli oil (GFA)

Crispy cod cheeks
fragrant curry sauce, triple fried new potatoes, mushy peas, charred lemon (P)

dessert

Sticky toffee pudding
butterscotch, maldon salt, clotted cream ice cream (VGA)

Heaney & Mill banana split
caramelised banana ganache, sweet cherry gel, chocolate sauce, banana skin rubble (V) (GFA)

Chocolate coffee fondant
coffee creme anglaise (V)

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan (VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free
Please speak to your server to advise them of any further dietary or allergen requirements