

PRIX FIXE

SERVED 12 NOON - 5:30PM
2 COURSES 13.95 3 COURSES 15.95

APPETISERS

Marinated mixed olives (v) (gf)	2.95	Mini chipolatas, honey & mustard glaze	3.50
Handmade artisan Welbeck bakery bread basket (v)*	2.25	Red pepper hummus with flat bread (v)*	3.50
Honey roasted chorizos	3.50		

STARTERS

Soup of the day, warm artisan bread*

Risotto, garden peas, courgette, baby spinach & shaved parmesan (v) (gf)

Ham hock & parsley terrine, piccalilli, sourdough croutes*

Honey roasted goat's cheese, heritage beetroot, candied walnuts (v) (gf)

Cajun spiced crispy squid, spring onion, chilli, lime mayo

Wild mushroom & tarragon fricassee on brioche, white truffle oil & parmesan (v)*

Homemade duck spring rolls, plum sauce

Poached smoked salmon confit, dill, crème fraîche & caper dressing (gf)

MAINS

served with today's selection of vegetables & potatoes

Crispy pork belly, savoy cabbage, celeriac puree, caramelised apples (gf)

Thai red curry, roasted vegetables, coconut, pak choy & jasmine rice (v) (gf) (add chicken 1.00 supplement)

10 hour braised beef, violet mustard, red wine, crispy leeks (gf)

Slow cooked shoulder of lamb, grilled aubergine, rogan josh jus (gf) (3.95 supplement)

Pan fried Hake with creamed leeks & peas (gf)

served with skinny fries

Seven burger, smoked bacon, mature cheddar, beef tomato, sriracha mayo, salad & brioche bun

Beer battered fish & hand cut chips, mushy peas, tartare sauce

6oz minute steak (served pink), dressed leaves, peppercorn sauce (2.00 supplement)

SANDWICHES & SALADS

Chicken Club sandwich, bacon, fried egg, gem, tomato, mayo, ciabatta

Fish finger sandwich, tartare sauce, dressed leaves

Indian spiced halloumi, beans & spinach flat bread, mint yoghurt (v)*

Chicken Caesar salad, baby gem, croutons & anchovies

Super Seven salad, roasted sweet potato, broad bean, quinoa, pumpkin seeds, pomegranate, citrus dressing (v) (gf) (add chicken 1.00 supplement)

Salmon niçoise, poached egg, green herb vinaigrette (gf) (3.50 supplement)

GOURMET FRIDAY

every 1st and 3rd Friday of the month.

5 courses

25.95

DESSERTS

Pecan and treacle tart, pistachio ice cream

Chocolate brownie, clotted cream ice cream

Crème brulee

Caramelised lemon tart, blackcurrant sorbet

Apple & blackberry crumble with custard

Sticky toffee pudding, vanilla ice cream

Selection of ice creams & sorbets

Farmhouse cheese & biscuits, fruit chutney, celery & grapes (1.00 supplement)

SIDES

"Posh" chips, parmesan, truffle oil

Chilli & crispy onion chips

Skinny fries

Sweet potato fries

3.95

3.95

3.25

3.25

Hand cut chips

Fine French beans (gf)

Onion rings

House salad (gf)

3.25

3.25

3.25

3.25

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(v) vegetarian (gf) gluten free * These dishes can be made gluten free upon request. Please make your server aware that you require the dish to be gluten free. All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked. Gluten free options available, please ask for details.

Seven[®]
Restaurant & Café Bar