



Autumn Set Menu

Served Monday to Saturday 12.00–14.30 & 17.30–18.15
We kindly ask for evening tables to be vacated after 1.5 hours

Starters

- Homemade soup of the day served with warm bread (V) (GFA)
- Meatballs cooked in a rich tomato and basil sauce, served on crostini and topped with gruyere cheese (GFA)
- Fresh mussels cooked with garlic and white wine, with warm crusty bread (GFA)
- Pea and mint potato cakes, spiced chickpeas and sultanas, cumin flatbread, baba ghanoush (GFA) (VGA)

Mains

- Fish and chips – Fresh fish cooked in our beer batter, hand cut chips, minted pea puree, tartare sauce (GFA)
- Hunters chicken burger: Breaded chicken breast topped with BBQ sauce, smoked bacon and mature cheddar, in a toasted brioche bun. Served with skinny fries and red cabbage slaw (GFA)
- Slow roasted belly of pork, braised red cabbage, mashed potato, baby carrots in honey and fennel, cider jus (GFA)
- Chargrilled garlic, chilli broccoli and red pepper skewer, satay sauce, cauliflower and hazelnut tabbouleh and spiced sweet potato wedges (VGA) (GFA)
- Homemade pie of the day served with a choice of mashed potato or hand cut chips, peas and gravy

Sides

- Skinny fries – Hand cut chips – Buttered mash – Side salad – Seasonal greens - Braised red cabbage
- £3.50 each**

Desserts

Please ask for gluten free options

- Sticky toffee pudding, toffee sauce, crème Anglaise
- Cheesecake of the day
- Chocolate brownie, chocolate sauce, vanilla ice cream (GFA)
- Selection of Rossa ice creams and sorbets (GFA)

2 Courses £15.50 3 Courses £20.00

(V) – Vegetarian (VGA) Vegan Adaptable (GFA) – Gluten Free Adaptable

Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.