



Late Winter Set Menu

Served Monday to Saturday 12.00–14.30 & 17.30–18.30
We kindly ask for evening tables to be vacated after 1.5 hours

Starters

- Homemade soup of the day, warm bread (V) (GFA)
- Ham hock terrine, balsamic baby onions, red onion jam, fresh rocket, crusty bread (GFA)
- Wild mushroom risotto, chive mascarpone, crispy leeks (V) (GFA)
- Salmon and haddock fishcake, oriental style slaw, coriander chimichurri dressing

Mains

- Char-grilled 8oz gammon steak, pineapple chutney, 2 fried hen's eggs, hand cut chips, peas (GFA)
- Pan roasted garlic & thyme chicken breast, mashed potato, caramelised red cabbage, red wine cream sauce (GFA)
- Mexican bean chilli in crisp tortilla shell, spicy rice, Monterey Jack cheese, coriander & lime iceberg lettuce wedge, guacamole, sour cream (V) (GFA)
- Fish and chips – Fresh fish cooked in our beer batter, hand cut chips, minted pea puree, tartare sauce (GFA)
- Lamb & mint burger, feta cheese, tzatziki, lettuce and tomato in toasted brioche bun, house slaw, skinny fries (GFA)

Sides

- Skinny fries – Hand cut chips – Mashed potato – Seasonal greens – Roasted root veg – Onion rings – Side salad
- £3.50 each**

Desserts

- Warm chocolate brownie, chocolate sauce, vanilla ice cream (GFA)
- Cheesecake of the day
- Warm bread and butter pudding, spiced fruits, crème anglaise

2 Courses £15.50 3 Courses £20.00

(V) – Vegetarian (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.