

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