



Spring 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, warm bread (V) (GFA)

Chicken Caesar: Chargrilled chicken breast, crispy bacon, baby gem, parmesan shavings and Caesar dressing (GFA)

Classic prawn cocktail with Marie Rose dressing, iceberg lettuce, cucumber and brown bread (GFA)

Portobello mushroom, hazelnut and garlic Kiev, spring onion and herb bulgur wheat and watercress pesto (VG)

Mains

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)

Baked aubergine and courgette parmigiana, with Heritage tomato and rocket salad, olive and sun blushed tomato dressing and garlic ciabatta topped with mozzarella (V) (GFA)

Pan roasted chicken breast with crushed Jersey Royals and spring onions, purple sprouting broccoli and a parsley cream sauce (GFA)

Slow cooked belly of pork, hasselback chips, braised leek and a wild mushroom and red wine sauce (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)

Honey panna cotta, rosemary genoise, honeycomb (GFA)

Caramel tart, rum soaked raisins, Chantilly cream

2 Courses £15.50 3 Courses £20.00

(V) – Vegetarian (VG) Vegan (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.