



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 with warm bread (V, GFA)

Sweet and sour baked aubergine, carrot and cumin slaw, hummus, macerated sultanas (V, VGA, GFA)

Mini mixed tapas of cured meats, chorizo cooked in honey and red wine, olives and warm bread (GFA)

Salmon and spring onion fishcakes, tomato, olive and caper concasse, fresh watercress

Mains

Pan roasted chicken breast, champ potato cakes, honey, garlic and rosemary hasselback carrot, chicken, white wine and thyme sauce (GFA)

Fish & chips – fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartar sauce (GFA)

Chargrilled 8oz beef burger with crispy bacon, mature cheddar, burger relish and baby gem lettuce in a toasted brioche bun, with red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)

Chickpea, red lentil & vegetable curry, mushroom and cashew nut biriyani, crispy onion pakora (V, VGA, GFA)

Chargrilled 8oz gammon steak, caramelised pineapple, 2 fried eggs, garden peas, hand cut chips (GFA)

Sides

Skinny fries – Hand cut chips – Buttered mash – Side salad - Honey roasted root vegetables – Seasonal greens

£3.50 each

Desserts

Please ask for gluten free options

Warm chocolate brownie, chocolate sauce, vanilla ice cream (V)

Lemon and fennel seed posset, honey cake and charred orange (V)

Strawberry jam roly-poly with crème Anglais

2 Courses £16.50 3 Courses £21.50

(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.