

SET MENU

TWO COURSE LUNCH 14.95 | THREE COURSE LUNCH 18.95
TWO COURSE DINNER 18.95 | THREE COURSE DINNER 22.95

Monday to Thursday ALL DAY, Friday until 4PM

*Excluding Bank Holidays and December

FOR THE TABLE

Mixed marinated olives in olive oil,
garlic & herbs (ve) 4.00

Fresh bread with salted butter (v) 4.00

EXTRA SIDES

4.00 each

Cauliflower gratin (v)

French beans with lemon oil & toasted
almonds (ve)

Steamed spinach (ve)

Heritage tomato & basil salad (ve)

House salad with avocado & toasted
seeds (ve)

Minted new potatoes or Mashed
potatoes (v)

French fries (ve) 4.50

DESSERTS

Honeycomb cheesecake (v)
with seasonal berry compote

Crispy churros (v)
with cinnamon sugar

Sticky date pudding (v)
with caramel sauce & crème fraîche

Chocolate brownie (v)
with vanilla ice cream

Mango or lemon sorbet (ve)

Salted caramel, chocolate or
vanilla ice cream (v)

Chocolate Fondant (v)
with vanilla ice cream

STARTERS

Soup du jour (v)
with bread and salted butter

Salt and pepper squid
with sriracha mayo

Rainbow beetroot carpaccio (v)
with Cashel Blue, aged balsamic & walnuts

Buffalo mozzarella (v)
with heritage tomatoes, basil, green olives & focaccia

Oak smoked salmon
with capers, shallot, brown bread, butter & lemon

Grilled chicken skewers
with peanut butter, coconut milk & chilli sauce

MAINS

Fillet of salmon
with herb mash, french beans, spicy tomato & caper sauce

Pulled pork burger
with fried onion, pickled red cabbage, Monterey Jack
cheese, house spicy mayo & fries

Creamy macaroni cheese (v)
with house salad

Grilled chicken burger
with spicy mayo & fries

Pot of wild mushrooms (ve)
with sweet potato, sauteed kale, olive oil & garlic

5oz minute steak
with garlic butter, fried egg & rosemary hand-cut chips

Goats cheese salad
with sweet beetroot, mixed leaves, walnut balsamic
dressing

Cucumber salmon panzanella salad
with red onion, fennel, toasted seeds, croutons & house
dressing

(v) vegetarian (ve) vegan

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu.

A discretionary optional service charge of 10% will be added to your bill.