

SET MENU

Tuesday to Saturday TWO COURSE LUNCH 18.95

Tuesday to Friday TWO COURSE DINNER 23.95

Saturday TWO COURSE DINNER 26.95

*Excluding Bank Holidays and December

STARTERS

Soup du jour (v)
with bread and salted butter

Salt and pepper squid
with sriracha mayo

Pea and mint arancini
with garlic aiolo

Rainbow beetroot carpaccio (v)
with Cashed 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

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

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

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

5oz minute steak (4.00 supplement)
with garlic butter, fried egg & rosemary hand-cut chips

Sticky Lamb (4.50 supplement)
Sticky spiced slow cooked lamb shank, toasted almonds & apricots

Ravioloni (6.00 supplement)
with crab, chilli and basil tomato sauce

Slow cooked belly of pork (5.00 supplement)
with herb mash, fine beans and cinnamon gravy

Fillet of sea bass (5.00 supplement)
with herb mash and beans with parsley and cream sauce

DESSERTS

Add a dessert 5.50

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

(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.