



TWO COURSES 19.95 | THREE COURSES 24.95

STARTERS

Twice Baked Cheese Soufflé, Aged Cheddar, Glazed Cheese Crust (V)
Add Smoked Haddock
Buffalo Mozzarella with Peas, Broad Beans, Mint, Lemon & Olive Oil (V)
Smoked Duck, Pancetta, Chicory, Orange, Balsamic
Cockle, Mussels & Smoked Ham Hock Chowder
Hand Cut Smoked Salmon, Lemon, Rye Bread

MAINS

Aged Bavette, Roasted Bone Marrow, Slow Cooked Shallots
Fish & Chips, Mushy Peas, Tartare Sauce
Sea Bass & Tiger Prawn Panzanella-Style Salad with Chilli Dressing
Crab Linguine, Chilli, Charred Corn & Crispy Brown Butter Onions
Summer Risotto, Broad Beans, Mint & Marjoram Pesto (VG)
Kale Tagliatelle, Goat's Cheese, Nutty Pesto (V)

ROASTS

Roast Striploin of Beef, served with Traditional Roast Garnish & Red Wine Sauce
Roast Pork Fillet & Braised Pork Belly, served with Crackling, Black Pudding, Greens & Apple Sauce
Roast Chicken, served with Traditional Roast Garnish, Bread Sauce & Stuffing
Spiced Lentil, Nut & Vegetable Roast, served with Traditional Roast Garnish, Cep Sauce (V)

SIDES (V)

Skinny Fries
Sweet Potato Fries, Cumin Salt
Creamed Mash Potato
Heritage Tomato Salad (VG)
Seasonal Greens & Beans
Butter Lettuce & Avocado

V Vegetarian
VG Vegan

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.