



FOUR COURSES FOR 19.95
Includes: Soup of the Day, a Starter, Main or Roast and a Dessert

STARTERS

Twice Baked Cheese Soufflé, Aged Cheddar, Glazed Cheese Crust (V)
Add Smoked Haddock
Mozzarella, Heritage Beets, Pickled Walnuts, Pommery Dressing (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
Salmon, Broccoli Rice, Gentlemans Relish, Green Sauce
Crab Linguine, Chilli, Charred Corn & Crispy Brown Butter Onions
Sweet Potato, Black Rice, Soy Yoghurt, Dukkah (V)
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	3.5
Sweet Potato Fries, Cumin Salt	4
Creamed Mash Potato	3.5
Heritage Tomato Salad (VG)	5
Seasonal Greens & Beans	5
Butter Lettuce & Avocado	4
