

SAMPLE £20.23

3 course set menu

Monday to Thursday, all day
Available until 2nd February 2023

STARTERS

SOUP OF THE DAY, crusty bread, butter (✓) (★)

CHICKEN & SMOKED HAM HOCK TERRINE, piccalilli, toast

WARM SALAD OF ROASTED SQUASH & BEETS, (✓)
houmous, pomegranate, dukkah

MAINS

AUBERGINE, SWEET POTATO & FENNEL PARMIGIANA, (✓) (★)
mixed leaves

BEER BATTERED SOUTH COAST HADDOCK,
minted pea puree, chips, tartare sauce

CUMBERLAND SAUSAGE & MASH,
seasonal greens, onion gravy

DESSERT

STICKY TOFFEE PUDDING,
salted toffee sauce, vanilla ice cream

BELGIAN DOUBLE CHOCOLATE BROWNIE,
chocolate sauce, vanilla ice cream

BAKED ALASKA, blackcurrant sorbet, raspberry coulis,
vanilla ice cream, meringue

(✓) VEGETARIAN

(VE) VEGAN

(★) VEGAN ALTERNATIVE

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks'.

ALLERGEN & CALORIE INFO

