



£25 two courses | £30 three courses

STARTERS

SOUP OF THE DAY (v, gf)

Warmed bread, infused oil, flavoured butter.

CHICKEN LIVER PARFAIT (gf)

Apricot marmalade, sour cherry gel, toasted bloomer.

CREAMY MUSHROOM AND BLACK GARLIC EN CROUTE (v, gf)

Dressed balsamic rocket, parmesan and truffle snow.

HAM HOCK AND SMOKED APPLEWOOD CHEESE CROQUETTAS

Romesco sauce, sriracha mayonnaise, pickled radish.

MAINS

PAN FRIED CHICKEN BREAST (gf)

Chive mashed potato, carrot purée, pickled beetroot, crispy chicken skin, tender stem broccoli, red wine jus.

BEER BATTERED HADDOCK

Hand cut chips, pea purée, tartar sauce.

WILD MUSHROOM AND BUTTERNUT SQUASH TAGLIATELLE (v)

Balsamic dressed rocket, roasted feta and heirloom tomato

8OZ BEEF BURGER (gf)

Streaky bacon, smoked redwood cheese, gem lettuce, beef tomato, red onion, honey mustard mayonnaise, hand cut chips.

PLANT BASED BURGER (v, gf)

Field mushroom, gem lettuce, plum tomato, redwood cheese, sriracha mayonnaise, hand cut chips.

DESSERTS

WARM BISCOFF BROWNIE

White chocolate sauce, vanilla ice cream.

CREME CATALINA (gf)

Lemoncello sorbet, mixed summer berries, chocolate tuile.

STICKY TOFFEE PUDDING

Butterscotch and rum, coconut flakes, honeycomb ice cream.

SELECTION OF ICE CREAMS AND SORBET (gf)



(v) Vegetarian. (gf) gluten free.

If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.