

FIXED PRICE MENU

ONE COURSE £9.95 • TWO COURSE £12.95 • THREE COURSE £15.95
SERVED MONDAY TO FRIDAY 12NOON - 6.30PM

STARTERS

BREAD & OLIVES

focaccia, halkidiki olives (V) (VE) (GFO)

FRESH SOUP

mini granary loaf & butter (V) (GFO)

HAM HOCK & PEA TERRINE

piccalilli, mini granary loaf & butter

SMOKED SALMON

potato salad, beetroot carpaccio, dill (GF)

MAIN COURSE

FISH & CHIPS

battered haddock, mushy peas,
hand cut chips, lemon (GF)

GAMMON

fried free range eggs, hand cut chips,
garden peas (GF)

CLASSIC BURGER

gem, tomato, onion, tomato relish, brioche bun,
slaw, gherkin, skin on fries (GFO)

WILD BOAR SAUSAGES

buttered mash, crispy red onions,
kale & gravy

SUPERFOOD SALAD

beetroot, pomegranate, spinach, chick peas,
walnuts, green beans, tzatziki, seeds (V) (VE) (GF)

PUDDINGS

CHOCOLATE BROWNIE

chocolate sauce, praline ice cream (V)

STICKY TOFFEE PUDDING

salted butterscotch sauce, vanilla ice cream (V)

LEMON TART

chantilly cream (V)

ICE CREAMS & SORBETS

two scoops of your choice (V) (VEO) (GF)

all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions don't always mention every single ingredient, so just ask if you're unsure. please note that allergens contained within our condiments are not included in the allergen information. please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously. our suppliers and kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. some of our fish dishes may contain small bones. (V) vegetarian (GFO) gluten free option available (GF) gluten free (VE) vegan