

FIXED PRICE MENU

two course 12.95 three course 15.95. available monday to friday 12.00 - 6.30pm

STARTERS

BREAD & OLIVES

olive oil, balsamic vinegar (VE) (GFO)

FRESH SOUP

ciabatta & butter (V) (GFO)

SMOKED MACKEREL PATE

beetroot chutney, watercress, ciabatta

WILD MUSHROOMS

cream, truffle oil, rosemary focaccia (V) (GFO)

MAIN COURSE

CHICKEN BREAST

potato gratin, wild mushrooms, double cream,
tarragon, green beans, mangetout, sugar snaps

FISH & CHIPS

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

STEAK & ALE PIE

buttered mash, glazed carrots,
green beans, gravy

OLD ENGLISH SAUSAGES

buttered mash, charred shallot,
green beans, gravy

MASSAMAN CURRY

thai curry sauce, sweet potato, red pepper, pak
choi, mangetout, baby corn, basmati rice (VE)

PUDDINGS

CRÈME BRÛLÉE

handmade shortbread (V)

ETON MESS

passion fruit, mango, poppy seeds (V) (GF)

CHOCOLATE BROWNIE

chocolate sauce, vanilla ice cream (V)

ICE CREAMS & SORBETS

two scoops of your choice (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 (VEO) vegan option available

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