FIXED PRICE MENU

two course 18.95 three course 22.95. available monday to friday 12.00noon - 6.30pm

STARTERS

BREAD & OLIVES

olives, sourdough, olive oil, balsamic vinegar (VE) (GFO)

SOUP

fresh soup, sourdough & butter ask for today's choice (V) (GFO)

SMOKED TROUT PÂTÉ

crème fraîche, dill, horseradish toasted sourdough

WILD MUSHROOMS

cream, béchamel, onions, sourdough, truffle oil (V) (GFO)

CHICKEN WINGS

buffalo & ranch dressing

CORN RIBLETS

salt & pepper, sriracha vegan mayonnaise (VE) (GF)

MAIN COURSE

CHICKEN BREAST

british supreme, potato dauphinoise, wild mushrooms, cream, tarragon, green beans, sugar snaps (GF)

FISH & CHIPS

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

PORK PORCHETTA

british pork, black pudding bon bon, potato dauphinoise, savoy cabbage, gravy

HANDMADE PIES

choose from beef & ale or chicken & ham with buttered mash, glazed carrots & green beans

LENTIL & SQUASH WELLINGTON

chateau potatoes, savoy cabbage, glazed carrots, vegan gravy (VE) (CONTAINS ALMONDS)

WILD MUSHROOM TORTELLONI

white wine cream sauce, gran mantovano cheese, spinach, truffle oil (v)

add chicken breast, fried chicken goujons or halloumi fries + 3.00

PUDDINGS

CRÈME BRÛLÉE

vanilla bean, handmade shortbread biscuits (v)

CHOCOLATE BROWNIE

white chocolate & pistachio or chocolate & hazelnut sauce (v)

STICKY TOFFFF PUDDING

salted caramel sauce, vanilla ice cream (V) (GF)

APPLE & BERRY CRUMBLE

english apples, raspberries, vanilla custard (v)

CHURROS

cinnamon sugar coating, salted caramel sauce (v)

ICE CREAMS & SORBETS

three scoops of your choice. ask for available flavours (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 (VEO) vegan option available