FIXED PRICE MENU

2 COURSE 18.95 | 3 COURSE 22.95 | AVAILABLE MONDAY TO FRIDAY 11:30AM - 6.30PM

STARTERS

BREAD & OLIVES VE GFO
marinated mediterranean mixed olives, served with olive oil, balsamic vinegar & sourdough

SOUP V GFO
homemade soup of the day, served with sourdough & british butter

WILD MUSHROOMS V
wild & field mushrooms with cream, onions & garlic, toasted sourdough & a drizzle of truffle oil

CHICKEN WINGS GF
crispy fried cajun chicken wings, coated with spicy buffalo sauce & ranch dressing

CORN RIBLETS VE GF
crispy fried salt & pepper corn riblets, served with sriracha mayonnaise

MAIN COURSE

CHICKEN BREAST GF
free range chicken, potato dauphinoise, mushroom cream & tarragon sauce with greens

FISH & CHIPS GF
crispy battered haddock fillet, thick cut chips, mushy peas, fresh lemon

PORK PORCHETTA
rolled pork belly, garlic, herbs, black pudding bonbon, potato dauphinoise, spring greens, bacon & gravy

HANDMADE PIES
choose from steak & ale or chicken & ham in hot water pastry, buttered mash, glazed carrots, greens & roast gravy

VEGETABLE WELLINGTON VE
butternut squash, almond & lentil filling, puff pastry chateau potatoes, greens, glazed carrots & gravy

MUSHROOM TORTELLONI V
wild mushrooms, spinach, cream & white wine sauce, gran mantovano & a drizzle of truffle oil

PUDDINGS

CRÈME BRÛLÉE V
rich & creamy vanilla bean custard, caramelized sugar & homemade shortbread biscuits

CHOCOLATE BROWNIE V GF VEO
rich chocolate brownie with vanilla ice cream, crushed nuts & chocolate hazelnut sauce

APPLE & BERRY CRUMBLE V
english apples & soft raspberries, topped with buttery crumble & vanilla custard

CHURROS V
golden crispy churros, coated in cinnamon sugar served with a salted caramel sauce

ICE CREAM 3 SCOOPS V GF VEO
choose from: vanilla bean, belgian chocolate, salted caramel, strawberries & cream or cookies & cream sorbet flavours: mango, raspberry & lemon

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