FIXED PRICED MENU

two course £19.95 | three course £24.95

STARTERS

SOUP v gfo
homemade soup of the day, served with sourdough & british butter

HALLOUMI FRIES v gf
cajun coated halloumi fries, served with a pot of spicy hot honey

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

CHICKEN STRIPS
crispy fried chicken breast, coated with spicy buffalo & ranch dressing or hot honey

CRISPY GYOZA
choose from chicken, prawn or vegetable (v) with pickled carrot & mooli and a soy and honey dip

DESSERTS

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

CHRISTMAS PUDDING v
traditionally made with mixed fruits, almonds & ginger served with orange chantilly cream

CHOCOLATE BROWNIE v
rich chocolate brownie with vanilla ice cream, crushed nuts & chocolate hazelnut sauce

APPLE & CINNAMON CRUMBLE v gf
cooked english apples topped with buttery crumble and served with vanilla custard

STICKY TOFFEE PUDDING v
classic light sponge, with caramel sauce & vanilla ice cream

GELATO 2 SCOOPS v gf
flavours: vanilla, chocolate, salted caramel, pistachio, strawberry, honeycomb or cookies & cream | add a topping: oreo crumb, biscoff crumb, crushed nuts or mini marshmallows | add a sauce: hazelnut & milk chocolate, caramel or white chocolate & candyfloss

MAIN COURSE

CHICKEN BREAST gf
free range chicken, dauphinoise potato, mushroom, cream & tarragon sauce with green beans

MOULES-FRITES
shell on mussels in a white wine, onion and cream sauce, with skin on fries, sourdough & british butter

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

ROAST TURKEY BREAST
traditional trimmings with sprouts, glazed carrots, parnsips, cauliflower cheese & yorkshire pudding

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

HANDMADE PIES
beef & ale *or* chicken & mushroom with buttered mash, glazed carrots, greens & roast gravy

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

VEGETABLE WELLINGTON ve
butternut squash, almond & lentil filling, baby hasselback potatoes, greens, glazed carrots & gravy

SIDES

LIGHTLY BATTERED ONIONS v	3.75
HOUSE SIDE SALAD v	3.75
GARLIC FLATBREAD v	5.95
GARLIC FLATBREAD with CHEESE v	7.95

PLEASE NOTE:
OUR FIXED PRICED MENU IS ONLY AVAILABLE MONDAY TO FRIDAY
12NOON - 6:30PM

our menu descriptions don't always mention every single ingredient, so just ask if you're unsure. please inform one of our team of your specific allergy or dietary requirement when ordering. allergens contained within our condiments are not included in the allergen information. v vegetarian | ve vegan | gf gluten free | gfo gluten free option available