

FIXED PRICED MENU

distinctive inns

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2 COURSE £20.95 or 3 COURSE £25.95 | AVAILABLE MON-FRI 12PM - 6:30PM

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

MUSHROOMS ON TOAST 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, duck or vegetable (v) with pickled carrot & mooli and a soy and honey dip

RED PEPPER HUMMUS V VEO

roasted red pepper hummus, pumpkin seeds, olive oil, fresh coriander & toasted flatbread

SIDES

BATTERED ONION RINGS VE	3.95
SIDE HOUSE SALAD VE GF	3.95
SIDE CAESAR SALAD	3.95
GARLIC FLATBREAD V	5.95
GARLIC FLATBREAD with CHEESE V	7.95

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

PORK PORCHETTA

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

BEEF & ALE PIE

slow cooked beef & stout, shortcrust pastry, buttered mash, glazed carrots, greens & gravy

CHICKEN & MUSHROOM PIE

slow cooked chicken & mushrooms, shortcrust pastry buttered mash, glazed carrots, greens & gravy

BURRATA GNOCCHI V

gnocchi, tomato sauce, spinach, burrata cheese, pesto, olive oil, basil, parmesan & black pepper

VEGETABLE WELLINGTON VE

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

DESSERTS

CRÈME BRÛLÉE V

rich & creamy vanilla bean custard, caramelised sugar & homemade shortbread biscuits

CHOCOLATE BROWNIE V

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

APPLE & CINNAMON CRUMBLE VEO GF

cooked english apples topped with buttery crumble & served with vanilla custard

STICKY TOFFEE PUDDING V

classic light sponge, with caramel sauce & vanilla ice cream

GELATO 2 SCOOPS

SELECT YOUR FLAVOUR V GFO

vanilla bean, chocolate, salted caramel, pistachio, strawberry, honeycomb or cookies & cream

CHOOSE A SAUCE V

hazelnut & milk chocolate, caramel or white chocolate & candyfloss

NOW PICK A TOPPING V

oreo crumb, crushed nuts, biscoff crumb, mini marshmallows or rainbow sprinkles

please inform us of any allergies or dietary needs when ordering, even if you've had the dish before. we cannot guarantee 100% allergen free dishes. some fish dishes may contain small bones. V vegetarian VE vegan VEO vegan option on request GF gluten-free GFO gluten-free option on request