



SET MENU

2 COURSES - £19.95

Monday - Friday 12noon - 6pm

STARTERS

BUTTERMILK FRIED CHICKEN

Hot cayenne & honey sauce, blue cheese, apple, celery

SEAFOOD CROQ POT

Chunks of fresh fish and shellfish with our signature thermidor sauce (gfo)

CHICKEN LIVER PARFAIT

Shallot marmalade, brioche & thyme (gfo)

WAGYU BEEF BOLOGNESE CROQUETTES

2-year Parmesan

GARLIC MUSHROOM BRUSCHETTA

Chestnut and field mushrooms saute with garlic, de-glazed with white wine served with char-grilled sourdough and parsley (vg) (gfo)

MAINS

FREE RANGE CHICKEN

Potato puree and creamy mushroom white wine sauce (gf)

SLOW ROAST PORK BELLY

Mustard mash, spring greens, sage & chive sauce (gf)

DEEP FRIED HADDOCK & CHIPS

Tempura haddock, triple cooked chips, mushy peas, curry and tartare sauces

STEAK EGG & CHIPS

8oz Rump, fried free range egg and triple cooked chips (gf)
£4 supplement

KALE RIGATONI

Walnut pesto and cavolo nero (vg) (n)

SIDES

4.95 ea

FRENCH FRIES (vg) (gf)

GARLIC MUSHROOMS (vg) (gf)

CHILLI PARMESAN FRIES

MASHED POTATOES (v) (gf)

TRIPLE COOKED CHIPS (vg) (gf)

WILTED BABY SPINACH (vg) (gf)

BABY NEW POTATOES (v) (gf)

CREAMED SPINACH (v) (gf)

SPRING GREEN VEGETABLES (v) (gf)

HOUSE VINEGAR SLAW (vg) (gf)

BROCCOLI WITH CHILLI & GARLIC (vg) (gf)

APPLEWOOD SMOKED MAC & CHEESE (v)

(v) - denotes vegetarian dishes (vg) - denotes vegan dishes and suitable for vegetarians
(gf) - denotes gluten free dishes (n) - denotes contains nuts (s) - denotes contains sesame seeds
(gfo) - Denotes gluten free option: this dish can be adapted to be gluten free, please advise your server

Food Allergens and Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

We cannot guarantee the total absence of allergens in our dishes. A discretionary optional service charge of 10% will be added to the bill