

THE SET MENU

2 courses 15.95 & 3 courses 19.95

Monday- Friday 12pm-3pm | Monday-Thursday 6pm-9:30pm

Recommended 125ml wine under each dish to enhance the experience. Upgrade to a larger glass if you wish.

STARTERS

SOUP OF THE DAY (v)

Sourdough bread

Macabeo, Marques de Calado, Spain 3.50

HAM HOCK NUGGETS

Burnt apple purée, fresh apple & watercress

Sauvignon Blanc, Fernlands, New Zealand 5.25

SMOKED SALMON

Pickled apple, horseradish, caper, rocket

Pinot Grigio, Malandrino, Italy 3.75

MAIN COURSES

WHOLE PLAICE

Buttered new potatoes, charred tenderstem broccoli, pickled kohlrabi, dill & prawn dressing

Sauvignon Blanc, Vina Carrasco, Chile 3.75

ROASTED CHICKEN BREAST

Creamy mash, salt baked celeriac purée, cavolo nero, thyme jus

Shiraz, Five Foot Track, Australia 4.00

PEA & MINT ARANCINI (v)

Spinach purée, charred tenderstem, edamame beans, chicory

Montepulciano d'Abruzzo, Torre Cerere, Italy 3.50

MISO-ROASTED AUBERGINE (v, vegan)

Crushed hazelnuts, buba ganoush, torched baby gem, harissa dressing

Merlot, Vina Carrasco, Chile 3.75

DESSERTS

LEMON TARLET

Raspberry compote, chantilly cream, lemon meringue

APPLE & CINNAMON CRUMBLE

Warm custard

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

