



SET MENU
Wed-Fri Lunch & Dinner

2 Courses 17.50 | 3 Courses 22.50

STARTERS

Soup Of The Day (v) 6.50

Toasted sourdough bread

Crispy Fish Cakes (GF) 7.50

Tartare sauce, lemon and rocket salad

Maple Roasted Baby Carrots (GF) (Ve) 7

Roasted red pepper coulis, toasted sunflower seeds and lemon balm

MAIN COURSES

Pan Seared Catch Of The Day 16.50

Curried orzo pasta, chorizo and pak choi

Roasted Chicken Breast (GF) 16.50

Celeriac mash, mixed greens and thyme jus

Roasted & Pickled Root Vegetable Plate (GF) (Ve) 12.50

Pomegranate, gremolata dressing with baby herbs

DESSERTS

Dark Chocolate & Cardamom Panna Cotta 6.95

Ginger crumble and orange compote

Glazed Egg Custard Tart (v) 6.95

Berry compote and chantilly cream

Blackberry & Bramley Apple Crumble (v) 6.95

Vanilla ice cream

V = Vegetarian Ve = Vegan GF = Gluten-free

Please inform us of allergies or dietary requirements upon ordering. Some dishes can be modified for gluten-free. We cannot guarantee the absence of nuts in any dish. A discretionary service charge of 10% is added to your bill.