

# SET MENU

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MONDAY - THURSDAY - ALL DAY  
FRIDAY - 12 - 5.30PM  
2 COURSES - £15.95 - 3 COURSES - £18.95

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CHEFS HOMEMADE SOUP OF THE DAY (v)(gfo)  
house breads, butter



BEER BATTERED MUSHROOM (v)  
onion jam, parsley



SMOKED MACKEREL PÂTÉ (gfo)  
pickled cucumber, toasted sourdough

HOUSE BREADS & SMOKED RED  
PEPPER HUMMUS (v)(gfo)  
toasted spiced chick peas, sourdough croutes

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BEEF BOURGUIGNON PIE  
shallot mash, red wine jus, cabbage, crispy bacon



GOATS CHEESE, PARSNIP &  
BEETROOT PIE (v)  
handcut chips, cabbage, parsley sauce



FISH & CHIPS (gf)  
homemade mushy peas, hand cut chips, lemon

LENTIL BOLOGNAISE (gf)(ve)  
courgette spaghetti, pine nuts, rocket

10OZ GAMMON STEAK (gf)  
betty's free-range eggs, hand cut chips, pickled red cabbage

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WHITE CHOCOLATE & RASPBERRY TART  
raspberry sorbet, honey comb



BANOFFEE FILLED CHOUX BUNS  
peanut butter ice cream, toffee



BAKED RICE PUDDING BRÛLÉE (gf)  
preserved kumquats, shortbread

SELECTION OF HOMEMADE ICE CREAMS  
house fudge, berries (gf)(v)

(ve) vegan (v) suitable for vegetarians (gf) gluten free (gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.