



Set Menu

2 course £22.50 - 3 course £27.50

homemade soup of the day GF (V)

Jack Daniels glazed baby back ribs, radish, spring onion and chilli salad DF/GF

creamy mushroom and spinach fondue pot, garlic and parmesan crumb,
toasted sourdough bread (V)

crispy fried salt and pepper squid, chilli jam, dressed rocket

pan roasted lamb rump, sun blushed tomatoes, cockles, samphire, bearnaise sauce,
roasted new potatoes GF

wild mushroom, asparagus and creamed spinach pappardelle pasta, toasted pine
nuts, blue cheese, house salad (V)

pan roasted hake, smoked bacon, garden pea and baby gem cream, chips GF

chicken, leek, mushroom and tarragon, brandy cream pie, fine green beans, roasted
new potatoes

warm bakewell tart, vanilla ice cream

mango & passion fruit mousse, ginger crumb

mixed berry pavlova with chantily cream

trio of british cheeses, quince jelly, plum chutney, grapes & water biscuits GF

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free trade coffee



