



Two Courses with wine* £19.00 | Three Courses with wine* £24.00 Per Person

ENTRÉE

Homemade Soup of the Day
Please ask your server for the daily choice available

Ham Hock Terrine
Piccalilli, black garlic, pickled vegetables, micro leaves, mustard

Fried Chilli squid salad
Rocket leaves, avocado, cherry tomato, lemon and chilli dressing

MAIN

Pan Fried Chicken Breast
Mashed potato, green peas and bacon

Fish and Chips
Crispy battered haddock, fries, crushed peas, charred lemon, tartare sauce

6oz Beef Rump
Hand cut chips, watercress, red wine jus – Upgrade to an 8oz ribeye +£4.00

Linguine with Mediterranean vegetables
Tomato sauce, mixed vegetables, Parmesan shavings

DESSERT

Black Rice Pudding
Coconut Sorbet, raspberry, puffed rice

Chocolate Marquise
Orange sorbet, sponge cake

Homemade Ice Creams and Sorbets
Please ask your server for the daily choices available.

SIDES	£4.50	SAUCES	£2.50
Truffle and balsamic dressed mixed leaves salad with pomegranate (v)		Béarnaise	
Baked broccoli with stilton cheese		Red wine jus	
Sautéed spinach		Green peppercorn	
Hand cut chips		Mushroom sauce	
Mashed Potatoes			

*One glass of 175ml house white or red wine included. Non-alcoholic options available.

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance, please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. *All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.