

PRIX FIXE

£11.95 TWO COURSES // £14.95 THREE COURSES

Available Tuesday - Thursday 5-10pm & All Day Friday

Starter

Leek & Potato Soup with Truffle Oil & Fresh Bread **vg**
Cauliflower Pakora with Sweet & Hot Cucumber Dressing **vg**
Smoked Mackerel with Sauerkraut, Horseradish & Rye Bread
Game Terrine with Apricot Chutney & Pistachio Bread

Main

Roast Chicken with Charred Baby Gem, Wild Mushroom Sauce & Skin On Fries
Taylor's Country Sausages With Mustard Mash, Crispy Onions & Red Onion Gravy
Braised Beef with Roasted Garlic Mash, Sticky Red Cabbage & Bourignonn Sauce (£2 Surcharge)
Roasted Grey Mullet Fillet with Lentils, Savoy Cabbage & Lemon Butter Sauce
Vegan Cottage Pie with Sprouts & Mixed Sticky Cabbage **vg**

Additional Sides - £3 Each

Rosemary Goose Fat Roasted Potatoes, Caramelised Sprouts with Bacon, Sticky Red Cabbage,
Chive Mashed Potatoes, Skin On Fries

Dessert

Rice Pudding Creme Brulee with Blackberry Jam
Chocolate Brownie with Kirsch Soaked Cherries
Spiced Poached Pear with Mixed Berry Compot **vg**
Cheese & Crackers with Grapes & Homemade Chutney
Ask Your Server For Today's Selection