

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

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



(v) - VEGETARIAN (vg) - VEGAN (vgo) - VEGAN OPTION AVAILABLE

PLEASE INFORM OUR STAFF OF ANY ALLERGIES WHICH YOU MAY SUFFER FROM, WHEN YOU PLACE YOUR ORDER.
OUR STAFF CANNOT OFFER ANY SPECIFIC ADVICE OR RECOMMENDATIONS BEYOND THOSE IN OUR ALLERGIES INFORMATION ASSESSMENT.
BECAUSE OF THE NATURE OF OUR OPERATION, WE CAN'T FULLY GUARANTEE THAT ANY FOOD OR DRINKS WILL BE ALLERGEN FREE.

