

Fri – Sat 2 Course minimum (must include a main course)

Starters

Carrot, Cumin and Ginger Soup, Sour Cream and Honey served with Crusty Bread (GF Bread available) - £5.50

Potato Gnocchi with Pork Ragu, Parmesan Shavings and Sage Crisps - £6.95

Smoked Mackerel, Creamed Leeks served on Toasted Ciabatta finished with a Soft Poached Egg - £6.95

Poached Salmon and Chorizo Tart served with Cucumber Cream Cheese and Peashoots - £6.95

Pea and Feta Fritters served with Guacamole and Watercress - £6.50

Chicken and Sweetcorn Salad – Grilled Chicken Breast, Baby Gem Lettuce, Sweetcorn Puree, Pineapple Salsa and Crisp Chicken Skin (GF) - £6.95

Main Course

8oz Flat Iron Steak, Skinny Fries, Confit Tomato and Grilled Mushroom, Au Poivre Sauce and a Watercress Garnish - £16.95

Duo of Lamb – 7/8oz Lamb Rump served with Pulled Lamb Shoulder Bolognese, Spaghetti, Rosemary Tuille and a Mint and Lamb Sauce (GF) - £21.95

Fish of the Day (Please ask your server)

8oz Filet Steak, Hand cut Chunky Chips, Au Poivre Sauce and Dressed Watercress - £28 (GF)

Spring Chicken, Leek and Tarragon Pie served with a Crunchy Filo Pastry Top and Hand Cut Chunky Chips - £14.95

Roast Pork Belly, Horseradish Mash, Braised Red Cabbage, Apple and Walnut Pesto served with a Cider Sauce - £16.95

Sweet Potato, Butternut Squash and Spinach Curry served in a Crispy Taco Shell with Curried Chickpeas and a Coconut Tzatziki, Pilau Rice - £14.95 (V)

Dessert

Biscoff Cheesecake with a Lotus Biscuit Base, Banana Ice Cream - £6.95

Rhubarb and Custard Fool with Lime infused Crispy Puff Pastry Shards - £6.95

Chocolate Orange Brownie, Orange Sorbet- £6.95

Selection of Cheeses, Grapes, Celery and Red Onion Chutney with Crackers - £7.50

Lemon Posset with Rum and Vanilla infused Berries - £6.50 (GF)

Pear Compote with a Granola Crumble Top served with Raspberry Sorbet - £6.50