

# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



## NIBBLES

Rustica olives <sup>ve</sup> 2.25 Basket of stone-baked artisan baguette <sup>v</sup> 2.00

Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise <sup>v</sup> 4.25

Garlic baguette <sup>v</sup> 2.80

## STARTERS

Pea, mint & marjoram soup <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

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Spring salad with curly endive, apples, dried apricot & blue cheese dressing <sup>v</sup> <sup>gf</sup>

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Potted smoked mackerel, horseradish crème fraîche, toasted garlic baguette

## MAINS

Beef stroganoff with pilaf rice <sup>gf</sup>

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Pan-fried plaice, seared hispi cabbage, sautéed new potatoes & lapsang souchong infused oil <sup>gf</sup> <sup>df</sup>

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Steak Frites, garlic & herb butter, chips, green salad *(2.00 dish supplement applies)*

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Risotto verdi with courgettes, sugar snaps, French & broad beans, peas and asparagus <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

## DESSERTS

Chocolate & orange mousse, almond crumble <sup>v</sup> <sup>gf</sup>

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Lemon & coconut 'tendercake' sponge, blueberry compote & crème fraîche <sup>ve</sup> & <sup>df</sup> *(without crème fraîche)*

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Crème caramel, cat's tongue biscuit <sup>v</sup>

## SIDES

Chips 3.50 - Minted new potatoes <sup>v</sup> 3.50 - Spinach with Wyke Farm Cheddar sauce <sup>v</sup> 4.50 - Mixed Spring greens <sup>v</sup> 3.90

Sweet potato wedges, zesty lime mayo 3.90 - Mixed leaf salad <sup>ve</sup> 3.50 - Roquette & Grana cheese <sup>v</sup> 3.90

Thai green leaf salad with green papaya & cashews <sup>ve</sup> 3.90