

SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



NIBBLES

- Posh pork scratchings 3.95 Basket of stone-baked baguette ^v 2.25
Flatbread & dips: truffled artichoke pesto, saffron mayonnaise, Moroccan date & sultana houmous ^v 4.50
Basket of flatbread ^{ve} 2.95 Basket of stone-baked artisan baguette ^{ve} 2.25
Rustica olives ^{ve} 2.25

STARTERS

- Leek & potato soup with crème fraîche & chives ^{gf} ^{ve} & ^{df} (without crème fraîche)
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Smoked beetroot with lemon & garlic infused goat's curd, baby gem salad ^v ^{gf}
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Potted mackerel with horseradish & crème fraîche, toasted garlic croutons

MAINS

- Pan-fried corn fed chicken leg with sautéed winter vegetables & potatoes,
confit garlic & roast tomato sauce ^{gf} ^{df}
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Pan-fried haddock fillet, free range poached egg, savoy cabbage,
white wine potatoes, grain mustard sauce ^{gf}
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Steak Frites: minute steak, garlic & herb butter, chips, green salad (2.00 dish supplement applies)
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Chickpea burger, baba ganoush, gherkins, iceberg lettuce,
sriracha mayonnaise, toasted sourdough bun, French fries ^{ve} ^{df}

DESSERTS

- Sicilian almond & orange cake, orange sauce ^v ^{gf} ^{df}
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Poached pear "Belle Hélène", vanilla ice cream, chocolate sauce, toasted glazed almonds ^{ve} ^{gf} ^{df}
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Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream ^v ^{gf}

SIDES

- Chips ^{ve} 3.75 - Smooth mash ^v 3.50 - Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds ^v 4.25
Buttered green beans ^v 3.90 - Mixed leaf salad ^{ve} 3.50 - Sweet potatoes fries ^{ve} 3.90