Set Menu (Monday - Friday 12-3)

2 courses £23 | 3 courses £26

Braised carrot, white bean hummus, pitta GF VG Fish stew - hake, prawn, cod, capers, chickpea, bread Sticky toffee pudding, toffee sauce, vanilla ice cream V



Small Plates

Bread & olives GF VG £7 | Padron peppers GF DF VG £5 | Olives GF VG £5 Ham hock & apricot terrine, sourdough DF GFA £9 Soup of the day, crusty bread VGA GFA £6.5 Wild rabbit croquette, peas, prosciutto £9.5 ½ pint prawns, dill aioli £10 Braised carrot, white bean hummus, pitta VG £8 Scotch egg, piccalilli £9.5 Crispy whitebait, sriracha mayo GF DF £8 Classic chicken caesar salad GFA £9

Sharers

Charcuterie - prosciutto, salami, chorizo, pickles, sun-blushed tomato, olives £20 Mezze - hummus, padrons, feta, sun-blushed tomato, carrot, olives, pitta VG £18 Ploughman's - ham hock terrine, scotch egg, Dapple, piccalilli, pork pie, mustard mayo £22

Mains

Beer battered haddock, mushy peas, curry sauce, hand cut chips & tartare sauce GFA £19
Smashed beef burger, gem, gherkin, tomato, burger sauce, American cheese, fries £19.5
Fish stew - hake, prawn, cod, capers, chickpea, bread £22
Sirloin steak, hand cut chips, caesar salad GF £35
80z house steak, fries, tomato, mushroom, onion rings £28
Harissa roasted cauliflower steak, lemon, mint, couscous VG DF £17
Chicken & leek pie, chips, greens £19
Kiln smoked salmon nicoise GF DF £19

Sides for the table £7

tenderstem broccoli, sweet chilli, almonds GF VG N | artichoke gratin V potato rosti, truffle, parmesan | chicory, beetroot, orange salad VG

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team

Pork sharer - Chop, tenderloin, braised cheek, glazed carrot, garlic roast potatoes, peach mustard £42