

FIXED PRICED LUNCH

Two Courses 15.00 | Three Courses 18.00

STARTERS

Soup of the Day - See Blackboard v

Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toasted Sourdough

Devilled Whitebait, Garlic & Smoked Paprika Mayonnaise

Roast Squash Salad, Black Rice, Chilli, Sesame,
Toasted Pumpkin Seeds, Pickled Radish 🍷

MAINS

5oz Maple-cured Gammon Rib Eye Steak, Free-range Poached Egg & Chips

Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews,
Coconut Sambal, Basmati Rice & Chapati 🍷

Free-range Coq Au Vin & Seasonal Greens

Fish & Chips - Haddock, Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce

PUDDINGS

Chocolate Brownie, Vanilla Ice Cream 🍷

Individual Smidge of Cheese

Single Scoop Ice Cream or Sorbet v

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans v



SIDES

Thick-cut Chips or Skinny Fries 4.00 🍷

Buttered New Potatoes 4.00 v

Green Salad, Soft Herbs, Toasted Seeds, Vinaigrette 4.25 🍷

Seasonal Green Vegetables, Olive Oil & Lemon 4.00 🍷

Halloumi Fries, Bloody Mary Ketchup 4.95 v

Battered Onion Rings 3.75 v

Braised Red Cabbage 4.00 v

v Vegetarian dishes 🍷 Vegan dishes We're also happy to adapt other dishes, please ask.

Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. A 10% service charge is added to parties of six or more. All tips go to the team.