Set Menu 2 courses £23, 3 courses £26

Monday to Friday 12-3

Confit chicken leg & ham hock terrine, chicken fat and tarragon mayonnaise, prosciutto, focaccia



Wild mushroom and gorgonzola gnocchi, spinach and parmesan Sticky toffee pudding, toffee sauce, rum and raisin ice cream

Small Plates

Bread & Olives GF DF VG £7 Padron Peppers GF £5 | Olives GF DF VG £5 Soup of the day, focaccia bread V £6.5 Roasted heritage carrots, beets, smoked hummus, carrot top schug VG GF £9 Confit chicken leg & ham hock terrine, chicken fat and tarragon mayonnaise, prosciutto, focaccia £10 Scotch egg, picalilli, mustard seeds £9 Smoked haddock fish cake, spring onion, cauliflower purée £10 Wild mushroom arancini, truffle mayonnaise, chutney VG £9

Sharing

Ploughmans board, scotch egg, pork pie, hock, cheddar, pickles, bramley apple £22 Charcuterie board, prosciutto, salami, chorizo, pickles, sun blush tomato, olives £22 Baked camembert, red onion marmalade V £18

Mains

Beer battered haddock, hand cut chips, chunky tartare, peas GF £18 Cod loin, saffron mash, samphire, fish sauce, prawns GF £22 Lamb shoulder shepherd's pie, croquette, winter greens, gravy £22 Slow braised ox cheek ragu, pappardelle £14 Aubergine schnitzel, celeriac, roasted baby beetroot, fries VG £14 Chargrilled 80z Ribeye steak, pepper sauce-triple cooked chips, onion chutney, rocket and parmesan GF £32 Smashed dry aged beef burger, bretzel bun- chili jam, gem, beef tomato gherkins, American cheese, skinny fries £19 Chicken schnitzel, celeriac, pea shoot salad, hens egg, fries £21

Sides

posh chips GF £5 | BBQ hispi cabbage sriracha mayo GF £5 | triple cooked chips VG GF V £5

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 An optional 10% service charge will be applied to your bill