



Tuesday-Thursday Lunch & Dinner
Friday & Saturday Lunch
2 courses | £25 3 courses | £30

SET MENU | WINTER

APPETISERS

Roasted Cauliflower & Truffle Soup, Toasted Sourdough (V) (GF+)

Queens Scotch Egg, Mustard Mayonnaise, Bois Boudrain Sauce

Caramelised Red Onion Tartlet, Rosary Ash Goats Cheese,
Balsamic Reduction, Watercress (V)

MAINS

Chicken Supreme Breast, Herb Creamed Potato, Confit Shallot,
Spinach, Sauce Diane (GF) (DF+)

Cauliflower 'Scampi', Polenta Chips, Dill Salt, Minted Peas,
Curry Mayonnaise (DF+) (V) (VE)

Beer Battered Fish & Chips, Triple Cooked Chips, Tartare Sauce,
Mushy Peas, Chip Shop Curry Sauce, Gherkin, Pickled Egg & Onion (GF) (DF+)

DESSERTS

Sticky Toffee Pudding, Warm Toffee Sauce, Vanilla Ice Cream

Ice Cream & Sorbets, Please ask your server for todays selection

2 Piece Cheeseboard, House Chutney, Crackers (GF+)

SIDES

Truffled Cauliflower Cheese £7 | Buttered Greens £5 | Pickled Onion Rings £5

Tenderstem Broccoli, Chilli, Toasted Hazelnuts £7 | Fries £6

Truffle Mayo & Parmesan Fries £8 | Sweet Potato Fries £6 | Triple Cooked Chips £7

Allergies? Please speak to a member of staff prior to ordering if you have any allergies or dietary requirements. Unfortunately it is not possible for us to guarantee that any product is 100% free from any allergen, as all are used in both the bar & kitchen. **Vaping is not permitted.**