



## STARTER

Artisan bread & butter 3.50  
Red wine poached pear, salted walnuts, celery, Stilton blue cheese  
Button mushroom soup, crème fraiche, sourdough croutons  
Grilled salmon belly, pickled mouli, radish, soya glaze  
Crispy chicken thigh, baby gem salad, grapefruit dressing

## MAIN

Sirloin minute steak, café de paris butter, watercress, French fries  
Braised lamb shoulder, crushed new potatoes, mint sauce  
Roasted sea trout, grilled cauliflower, orange & almond sauce  
Ruby beetroot risotto, crisp goats cheese fritter, red vein sorrel

## DESSERT

Black forest gateaux trifle  
Hazelnut brulee, dry raspberries, palmier biscuits  
Sticky toffee pudding, clotted cream ice cream  
Cheddar cheese, chutney, grapes, crackers

2 courses £20 with a glass of wine

3 courses £25 with a glass of wine

## SIDE

Triple cooked chips  
Minted new potatoes  
Rocket & Parmesan salad

Potato purée, truffle oil  
Mixed greens, confit shallots  
Chantenay carrots, honey & dill

3.50

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Be aware that some dishes may contain nut traces

If you have any specific allergies, please inform a manager

Available on Monday-Friday from 12pm - 2.30pm up to 8 people