



Lunchtime set menu

2 courses £16.95 / 3 courses £19.95
Served Monday – Friday 12:00 – 14:30

Starters

Chef's homemade soup, warm bread & butter (V, GFA)
Classic crayfish cocktail, brown bread & butter
Chicken liver pate, red onion marmalade, crostini (GFA)
Breaded deep fried brie, cranberry sauce (V)



Main Course

Chicken, ham & leek puff pastry topped pie
twice cooked chips, seasonal vegetables
4oz Battered haddock, twice cooked chips, mushy peas, tartare sauce
5oz Chargrilled gammon, grilled pineapple twice cooked chips
Thai red vegetable curry, basmati rice (V)



Desserts

Sticky toffee pudding, caramel sauce, vanilla pod ice cream
Dark chocolate tart, chocolate ice cream
Classic vanilla crème brûlée, citrus shortbread

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE Vegan