



## Lunchtime Set Menu

2 Courses £18.95 / 3 Courses £22.95

Served Monday – Friday 12:00pm – 2:30pm

### Starters

Chef's homemade soup, warm bread & butter (V, GFA)

Classic avocado prawn, buttered brown bread (GFA)

Ham hock & mustard seed fritter, cranberry & port relish

Breaded deep fried Somerset brie, sweet chilli dipping sauce



### Main Course

Daube of slow braised beef, wholegrain mustard mash, buttered wilted greens

6 pieces of Whitby wholetail scampi

twice cooked chips, garden peas, tartare sauce

5oz Chargrilled gammon, grilled pineapple, twice cooked chips

*(Add fried egg £1.95)*

Red pepper pesto tagliatelle, sun blushed tomatoes, fresh herbs (V)



### Desserts

Chocolate brownie, chocolate sauce, caramel & honeycomb ice cream

Jam roly poly, vanilla custard

Autumn berry meringue pavlova, chocolate sauce

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