

SET LUNCH

2 courses 18.95 | 3 courses 21.95

TO BEGIN

Soup of the day (v)
sourdough, whipped butter

Mushrooms on sourdough (v)
homemade sourdough, garlic mushrooms, truffle butter

Curried chicken terrine
apricot, coriander

Salmon
salmon tartar, avocado, dill, horseradish

MAINS

8oz Bavette steak
roast tomato, garlic mushrooms, crispy onions, triple cooked chips

Spring roll (v)
spiced aubergine, pak choi, ginger, coriander

Market fish of the day

Pork belly
mashed potato, roasted squash, spring cabbage, jus

DESSERTS

Crème fraiche tart
blood orange

Carrot cake
raisin, walnut, cream cheese, cinnamon

Iced chocolate parfait
sweet potato, miso

Possett
lemon and blueberry, chantilly, meringue

(v) suitable for vegetarians (ve) vegan (gf) gluten free
Most of our dishes can be adapted to a gluten free option, please ask for details

Nuts, allergies and dietary requirements: We can not guarantee our food products are nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or dietary requirements please ask a member of staff to see our recipe book.