



# FIXED PRICE DINNER MENU

Available to enjoy Monday- Thursday 17:00-20:00

## To Start

Homemade soup of the day, warm breads (V, VE, GFA)

Goat's cheese & heritage tomato salad, basil pesto (V, GF)

Smoked mackerel pâté, pickled cucumber, toasted breads (GFA)

Asparagus & poached egg, parmesan crumb (V)

## Mains

Slow-braised beef feather blade, crushed new potatoes, summer greens, red wine jus (GF, DFA)

Pan-fried hake, broad bean fricassee, herb butter (GF)

Chicken supreme, wild mushrooms, tarragon cream sauce, mashed potatoes (GF)

Roasted summer vegetable tart, tomato relish, dressed rocket (V, GFA)

## Dessert

Eton mess with British strawberries (V, GF)

Sticky toffee pudding, vanilla ice cream (V, GFA)

Elderflower crème brûlée summer berries (GF)

Chocolate brownie, salted caramel sauce, vanilla ice cream (GFA)

**2 Courses £26 – 3 Courses £30**

### **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 | VEA vegan available | DF dairy free | DFA dairy free available |*