



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)

Mozzarella & roasted peach salad, candied walnuts, hot honey dressing
(V, GF)

Crispy squid, chilli, garlic aioli, lemon (DF)

Ham hock & piccalilli terrine, toasted brioche (GFA)

Mains

Pan-roasted sea bass, samphire, crushed summer new potatoes, beurre blanc (GF)

Wild mushroom & truffle risotto, parmesan crisp (VA)

Pork & chorizo burger, smoked bacon, chilli jam, cheddar cheese, baby gem
lettuce, tomato, house slaw, skinny fries

Lemon & thyme marinated chicken supreme, summer vegetables, new potatoes
(GF, DFA)

Dessert

Fresh British strawberries, sweet pancake, clotted cream (V)

Lemon meringue ice cream sundae (V, GF)

Dark chocolate mousse topped with chocolate brownie bites (V)

Duo of local cheeses, chutney, crackers, celery & grapes (V, 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 |