

SET MENU

TWO COURSES 11.00

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



NIBBLES

Rustica olives ^{ve} 2.25 Basket of stone-baked artisan baguette ^v 2.00

Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise ^v 4.25

Garlic baguette ^v 2.80

STARTERS

Pea, mint & marjoram soup ^{ve gf df}

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Spring salad with curly endive, apples, dried apricot & blue cheese dressing ^{v gf}

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Potted smoked mackerel, horseradish crème fraîche, toasted garlic baguette

MAINS

Beef stroganoff with pilaf rice ^{gf}

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Pan-fried plaice, seared hispi cabbage, sautéed new potatoes & lapsang souchong infused oil ^{gf df}

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Steak Frites, garlic & herb butter, chips, green salad *(2.00 dish supplement applies)*

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Risotto verdi with courgettes, sugar snaps, French & broad beans, peas and asparagus ^{ve gf df}

DESSERTS

Chocolate & orange mousse, almond crumble ^{v gf}

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Lemon & coconut 'tendercake' sponge, blueberry compote & crème fraîche ^{ve & df} *(without crème fraîche)*

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Crème caramel, cat's tongue biscuit ^v

SIDES

Chips 3.50 - Minted new potatoes ^v 3.50 - Spinach with Wyke Farm Cheddar sauce ^v 4.50 - Mixed Spring greens ^v 3.90

Sweet potato wedges, zesty lime mayo 3.90 - Mixed leaf salad ^{ve} 3.50 - Roquette & Grana cheese ^v 3.90

Thai green leaf salad with green papaya & cashews ^{ve} 3.90