

# SET MENU

TWO COURSES 10.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



## NIBBLES

Rustica olives ve 2.25 Basket of stone-baked baguette v 2.25

Baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise v 4.50

Garlic baguette v 2.80

## STARTERS

Leek & potato soup with crème fraîche & chives gf ve & df *(without crème fraîche)*

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Smoked beetroot with lemon & garlic infused goat's curd, baby gem salad v gf

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Potted mackerel with horseradish & crème fraîche, toasted garlic croutons

## MAINS

Pan-fried corn fed chicken leg with sautéed winter vegetables & potatoes,  
confit garlic & roast tomato sauce gf df

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Pan-fried haddock fillet, free range poached egg, savoy cabbage,  
white wine potatoes, grain mustard sauce gf

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

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Chickpea burger, baba ganoush, gherkins, iceberg lettuce,  
sriracha mayonnaise, toasted sourdough bun, chips ve df

## DESSERTS

Sicilian almond & orange cake, orange sauce v gf df

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Poached pear "Belle Hélène", vanilla ice cream, chocolate sauce, toasted glazed almonds ve gf df

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Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream v gf

## SIDES

Chips ve 3.75 - Dauphinoise potato v 4.25 - Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds v 4.25

Buttered green beans v 3.90 - Mixed leaf salad ve 3.50 - Sweet potatoes fries ve 3.90 - Winter coleslaw salad ve 3.90