



Specials

3 COURSES £19.95

INCLUDING A DRINK

pint of house lager or ale, 125ml glass of house wine or any soft drink (excl. cocktails)

SERVED MONDAY, TUESDAY & THURSDAY 5-9PM

TO START

brie & sun blushed tomato frittata with dressed leaf | 6

chicken & pistachio roulade with onion jam & pistachio tuille | 7

goats cheese bon bons with bacon marmalade, red pepper & balsamic | 7

warm black pudding salad with crisp fried duck egg | 7

MAIN COURSE

chicken breast stuffed with chorizo & red pepper with sun blushed tomato, pomme anna, fine beans & olive jus | 14

classic fish pie with a mashed potato topping, buttered cabbage & peas | 15

spring onion & pea pappardelle with parmesan shavings & truffle oil | 12

cannon of lamb with sautéed new potatoes, lamb sweetbreads, spinach puree & port jus | 22 (+5.00 supplement)

DESSERT

sticky toffee pudding with butterscotch sauce & salted caramel ice cream | 7

raspberry cheesecake with crushed meringue & raspberry sorbet | 6

mixed fruit crumble with custard | 6

dark chocolate marquise with berries & honeycomb | 7

ADDITIONAL SIDES

seasonal greens | 2.50

onion rings | 2.50

mixed salad | 2.50

seasonal broccoli | 2.50

sherry lentil green beans | 2.50

braised red cabbage | 2.50

hand cut chips | 2.50

creamed potatoes | 2.50

confit carrot & squash | 2.50

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request