



Served Thursday to Saturday 6pm – 9pm.

January Menu

2 Courses for £20

STARTERS

ROSEMARY & HONEY CAMEMBERT APPLE & FIG CHUTNEY, TOASTED FOCCACIA **GF, V £14.00**
(£6.00 SUPPLEMENT)

BUTTERMILK FRIED CHICKEN WINGS HOUSE PICKLES, CHIPOTLE MAYO **GF £8.00**

FRIED SALT & PEPPER SQUID KOREAN CABBAGE SLAW, SIRACHA AIOLI **£9.00**

WINTER VEGETABLE SOUP, CRUSTY BREAD **GF, VE, V £7.00**

MAINS

SCAMPI CHUNKY CHIPS, GARDEN PEAS, LEMON, TARTARE SAUCE **£15.00**

6oz BEEF BURGER AMERICAN & SWISS CHEESE, STREAKY BACON, BURGER SAUCE, PICKLES, COLESLAW, FRIES **GF £16.00**

PAN FRIED CHICKEN BREAST, CHORIZO & BUTTERBEAN CASSOULET, CRISPY KALE, WILD GARLIC OIL **£17.00**

STEAK & ALE PIE SEASONAL VEGETABLES, CHIPS OR MASH, GRAVY **£15.00**

ROOT VEGETABLE STEW SAGE AND CHESTNUT DUMPLINGS, **V, VE, £14.00**

PAN FRIED LAMBS LIVER & BACON PARSLEY MASH, TENDERSTEM BROCCOLI, ONION GRAVY **GF £15.00**

DESSERTS

CHOCOLATE BROWNIE RASPBERRIES, CHANTILLY CREAM (MAY CONTAIN NUTS) **GF £8.00**

APPLE & BLACKBERRY CRUMBLE VANILLA BEAN CUSTARD **£8.00**

STICKY TOFFEE PUDDING TOFFEE SAUCE, HONEYCOMB ICE CREAM **£8.00**

SPICED RED WINE POACHED PEAR HAZLENUT GRANOLA, MAPLE SYRUP YOGHURT **VE £8.00**

CHEESE BOARD CELERY, GRAPES, QUINCE PASTE, BISCUITS **GF £12.00**
(£4 SUPPLEMENT)

KEY: VE-Vegan option available, V-Vegetarian, GF-Gluten free options available. Please let us know if you have any dietary requirements. We do our best to reduce risk of cross contamination but we can not guarantee that any of our dishes are free from allergens.