

# FIXED PRICE

2 courses: £27 | 3 courses: £33

TO START...

**DUCK & ORANGE PATE**

crouton, pickled cucumber, red onion marmalade

**SMOKED MACKEREL PATE**

horseradish cream, cucumber sorbet, crouton

**FETA & BEETROOT TARTARE (VEO)(GF)**

mixed olives, sunblushed tomatoes, toasted almonds, balsamic glaze

MAINS...

**PIE OF THE DAY**

homemade chips, garden peas, gravy

**PAN FRIED CHICKEN BREAST**

new potatoes, asian salad, miso cream sauce

**TOMATO & GOATS CHEESE GNOCCHI (V)**

basil oil, spinach

**PAN FRIED SEABASS (GF)**

braised balsamic lentils, parma ham, basil oil

DESSERT...

**PIMMS JELLY (VE)(GF)**

watermelon, cucumber sorbet, mint syrup

**COCONUT & MANGO PANNA COTTA (GF)**

glazed rum poached pineapple, mango sorbet

**TREACLE TART**

clotted cream, raspberry coulis

(v) vegetarian | (ve) vegan | (gf) gluten free | (gfo) gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.

