FIXED PRICE 2 courses: £27 | 3 courses: £33



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

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 lentals, parma ham, basil oil

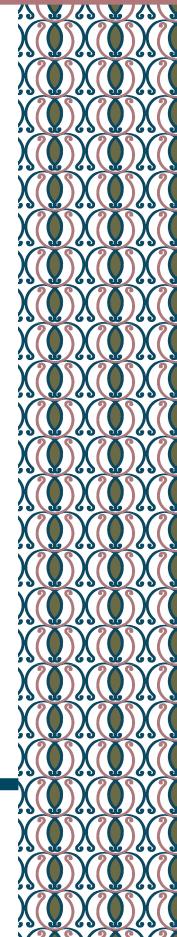
DESSERT...

MAINS

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.