

Let's Do Lunch

Available October to November. Wednesday - Saturday. 12pm to 2pm.

2 courses for 20.50 - 3 courses for 24.50



MENU WEEKS

Thursday, 2nd January 2025	Week One
Wednesday, 8th January 2025	Week One
Wednesday, 15th January 2025	Week One
Wednesday, 22nd January 2025	Week Two
Wednesday, 29th January 2025	Week Two
Wednesday, 5th February 2025	Week Three
Wednesday, 12th February 2025	Week Three
Wednesday, 19th February 2025	Week One
Wednesday, 26th February 2025	Week One
Wednesday, 5th March 2025	Week Two
Wednesday, 12th March 2025	Week Two
Wednesday, 19th March 2025	Week Three
Wednesday, 26th March 2025	Week Three

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

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NIBBLES

Fried Pickles	6
<i>Chilli Mayonnaise (V)</i>	
Bubble & Squeak Bites	6
<i>With bacon and served with cranberry relish (DF)</i>	
Salt & Pepper Squid	6.5
<i>Lemon Mayonnaise</i>	
Herb Pitta Chips	6
<i>Roast beetroot & garlic hummus, flaked almonds (Ve)</i>	

STARTERS

Honey Roast Butternut Squash Soup
<i>Creme fraiche (V, GF*)</i>
Smooth Chicken Liver Parfait
<i>Toasted brioche, red onion marmalade (GF*)</i>
Pear, Blue Cheese & Walnut Filo Tart
<i>Aged Balsamic (V)</i>
Breaded Pear
<i>Apple & tomato chutney, pistachio crumb (V)</i>
Smoked Ham Hock Croquettes
<i>Pea puree</i>
Breaded Brie
<i>Apple & tomato chutney, pistachio crumb (V)</i>

MAINS

Cod and Chips - 4.00 Supplement
<i>Beer battered fish served with thick triple cooked chips, crushed garden peas and tartare sauce (DF*)</i>
Salmon en Croute
<i>Braised red cabbage, crispy potatoes, lemon cream sauce</i>
Wild Mushroom & Roast Celeriac Risotto
<i>Crispy onions & truffle oil (V, GF)</i>
Classic Coq au Vin
<i>Garlic mash, kale (GF, DF*)</i>
Grilled Pork Chop
<i>Baked apple, sauteed potatoes, creamed cabbage (GF, DF*)</i>
6oz Sirloin Steak - 4.00 supplement
<i>Peppercorn sauce, garlic mushrooms, crispy potatoes (GF, DF*)</i>

SIDES

Winter Greens	6
<i>Garlic & fennel butter (V, GF)</i>	
Triple Cooked Chips (V)	6
Honey Roast Root Vegetables (V, GF)	6
Sauteed New Potatoes (V, GF)	6

DESSERTS

Brandy Snap Basket
<i>Selection of ice creams and sorbets to choose from (V, GF*)</i>
Cheese & Biscuits - 4.00 Supplement
<i>Selection of regional cheeses with celery, grapes, homemade chutney (V, GF*)</i>
Sticky Ginger Sponge
<i>Served with your choice of custard, ice cream, or pouring cream</i>
Pistachio Cream Coffee Tiramisu
<i>Chocolate Soil (V)</i>

V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

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Chilli Mayonnaise (V)
- Bubble & Squeak Bites** 6
With bacon and served with cranberry relish (DF)
- Salt & Pepper Squid** 6.5
Lemon Mayonnaise
- Herb Pitta Chips** 6
Roast beetroot & garlic hummus, flaked almonds (Ve)

STARTERS

- Roast Celeriac Soup**
Crispy cabbage (V, GF)*
- Duck Leg Croquettes**
Asian slaw, plum sauce (DF)
- Spinach & Ricotta Rolls**
Tomato chutney, toasted hazelnuts (V, GF)
- Smoked Salmon, Dill & Lemon Pate**
Roast beetroot, melba toast (GF)*
- Beetroot & Goats' Cheese Terrine**
Rosemary focaccia (V, GF)*

MAINS

- Smoked Haddock Fish Cakes**
Crushed peas, poached egg
- Maple Glazed Salmon**
Hasselback potatoes, braised cabbage, dill sauce (GF)
- Roast Butternut Squash, Spinach & Squash Cannelloni**
Toasted walnuts (V)
- Apple & Cranberry Roast Chicken Thigh**
Creamed mash potato, kale (GF)
- Beef Bourguignon**
Roast celeriac, buttered cabbage, crispy onions (GF, DF)*
- 6oz Pork Ribeye - 4.00 supplement**
Apple & potato gratin, watercress, mustard sauce (GF)

SIDES

- Winter Greens** 6
Garlic & fennel butter (V, GF)
- Triple Cooked Chips** 6
- Honey Roast Root Vegetables** (V, GF) 6
- Sauteed New Potatoes** (V, GF) 6

DESSERTS

- Brandy Snap Basket**
Selection of ice creams and sorbets to choose from (V, GF)*
- Cheese & Biscuits - 4.00 Supplement**
Selection of regional cheeses with celery, grapes, homemade chutney (V, GF)*
- Steamed Treacle Sponge**
Served with your choice of custard, ice cream, or pouring cream (V)
- Pecan Tart**
Clotted cream (V)

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- Bubble & Squeak Bites** 6
With bacon and served with cranberry relish (DF)
- Salt & Pepper Squid** 6.5
Lemon Mayonnaise
- Herb Pitta Chips** 6
Roast beetroot & garlic hummus, flaked almonds (Ve)

STARTERS

- Spiced Carrot & Lentil Soup** (V, GF)
- Smoked Haddock & Gruyere Souffle**
Creamed leeks (GF)
- Chargrilled Mackerel**
Baked beetroot, pickled fennel, orange dressing, sourdough (GF, DF)*
- Grilled Goats' Cheese**
Honey roast figs, poached pear, pistachios, rocket (V, GF)
- Slow Cooked Pork Belly Bites**
Apple compote, wholegrain sauce

MAINS

- Tempura Cod Goujons**
Crushed peas, triple cooked chips, homemade tartar sauce (DF)*
- Fish Pie**
Cod & salmon in a white sauce topped with duchess potatoes, seasonal greens
- Thai Vegetable Curry**
Coconut rice, crispy egg noodles (V)
- Fennel Seed & Caraway Crusted Belly Pork**
Garlic mash, braised cabbage, pork jus
- Slow Cooked Beef Brisket**
Sauteed new potatoes, roast root vegetables, buttered kale (GF)
- 6oz Sirloin Steak - 4.00 supplement**
Roast tomatoes, Diane sauce, chunky chips, rocket (GF, DF*)*

SIDES

- Winter Greens** 6
Garlic & fennel butter (V, GF)
- Triple Cooked Chips** 6
- Honey Roast Root Vegetables** (V, GF) 6
- Sauteed New Potatoes** (V, GF) 6

DESSERTS

- Brandy Snap Basket**
Selection of ice creams and sorbets to choose from (V, GF)*
- Cheese & Biscuits - 4.00 Supplement**
Selection of regional cheeses with celery, grapes, homemade chutney (V, GF)*
- Spiced Pear & Apple Crumble**
Served with your choice of custard, ice cream or pouring cream (V)
- Chestnut & Chocolate Mousse**
Caramelised nuts, orange gel (V, GF)

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