

AUTUMN - WINTER MENU SHOWCASE

Monday - Thursday

2 Courses £19.5

3 Courses £24.5

STARTERS

Soup of the Day;

artisan sourdough roll , whipped Maldon sea salted butter (v)(pbo)

Crispy Smoked Sea Salt & Pepper Squid;

aioli, grilled lemon

Pumpkin & Sage Ravioli;

spiced coconut cream, toasted pine nuts, Italian hard cheese (v)(pbo)

Moroccan Lamb Kofta;

spiced yoghurt, roasted chickpeas, black olive tapenade, pomegranate

MAINS

Garlic & Herb Pork Belly Bonbon;

dauphinoise potato, black pudding, braised leeks and carrots, red wine jus

Waldorf Salad;

pink lady apple, celery, grapes, walnuts, baby gem lettuce, chive mayonnaise (pb)

~ add crispy buttermilk chicken +5 ~

~ add blackstick blue cheese (v) +3 ~

Olde English Sausage & Mash;

seasonal vegetables, red wine gravy

~ cheddar cheese mash +1.5 ~

~ colcannon mash +1.5 ~

~ wholegrain mustard mash +1.5 ~

Pumpkin & Sage Ravioli;

spiced coconut cream, toasted pine nuts, Italian hard cheese (v)(pbo)

Corn-Fed Tarragon Chicken Pappardelle;

leeks, creamy white wine & tarragon sauce

DESSERTS

Salted Caramel Brûlée;

shortbread biscuits (v)

Raspberry & Dark Chocolate Brownie;

raspberry ripple ice cream, fresh raspberries (v)

Maple & Fig Cheesecake;

pomegranate molasses popcorn ball (pb)



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available. Available 1st - 21st November. Monday - Thursday only.