



2 COURSE LUNCH OFFER

Tuesday - Saturday, 12:00 - 14:30

STARTERS

Courgette fritters, red pepper and basil purée and balsamic roasted cherry tomatoes (V)(GF)

Pulled pork and wholegrain mustard croquettes, white truffle mayo (GF)

Salt and pepper squid, garlic mayo (GF)

MAINS

Wild mushroom risotto (V)(GF)

Gammon, egg and chips (GF)

Haddock and chips, minted peas and tartar sauce (GF)

DESSERT

Lemon and ginger cheesecake with raspberry coulis

Summer fruit crumble with sorbet or custard (V)(GF)

Dark chocolate tart, coconut icecream (V)(GF)

£15

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. If you have any allergies or dietary requirements, please speak to the manager on duty. A discretionary 10% gratuity is added to tables of 6 or more guests, 100% of which is shared between all the staff V = vegetarian | VG = vegan | VGA = vegan available | GF = gluten free | GFA = gluten free available.