



For lovers of exceptional food



TWO COURSE MENU

£24.95 PER PERSON

AVAILABLE MONDAY- FRIDAY (UNTIL 5PM ON FRIDAY)

STARTERS

Soup of the Day (GFO) Homemade bread | Butter

Ham hock & Pea Terrine | Slow cooked ham | Pea | Mustard | Honey |
Salad | Mustard mayo | Homemade bread

Beetroot & Goats Cheese Salad (GFO) (V) | Heritage beetroots | Goats
cheese | Beetroot purée | Walnuts | Rocket | Balsamic | Oil

Duo of Fish (GFO) | Smoked Salmon | Mackerel & Horseradish Pâté |
House Pickles | Lemon & Dill Mayo | Toast

MAINS

Wild Mushroom & Chicken Truffle Tagliatelle (GFO) | Chicken breast | Wild
mushrooms | Garlic & white wine cream sauce | Truffle oil | Parmesan

Steak Pie (GFO) | Jim Nisbets braised beef | Puff pastry | Mashed
potato | Buttered seasonal vegetables

Fish Goujons (GFO) | Beer-battered haddock | Salad | Tartare sauce | Lemon |
Chips

Three Cheese Macaroni (GFO) (V) | Parmesan crust | Garlic bread

Beetroot & Goats Cheese Salad (GFO) (V) | Heritage beetroots | Goats
cheese | Beetroot purée | Walnuts | Rocket | Balsamic | Oil

ADD A DESSERT FOR £5.95

DESSERTS

Trio of Ice Cream (GFO) (VE) | Honeycomb | Chocolate sauce

Sticky Toffee Pudding (GFO) | Butterscotch | Vanilla ice cream | Sea salt

Double Choc Fudge Cake (V) | Chocolate sauce | | Vanilla ice cream

FOOD ALLERGENS AND INTOLERANCES

Our dishes are prepared using ingredients that contain allergens. Please speak to our team about any requirements before ordering. Dishes marked with (GF), (GFO), (VE) or (V) can be adapted — just ask your server.

(V) Vegetarian | (VE) Vegan | (GF) Gluten-Free | (GFO) Gluten-Free Option