

SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Friday until 5.00pm



NIBBLES

Rustica olives ^{ve} 2.25 Basket of stone-baked artisan baguette ^v 2.00

Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise ^v 4.25

Garlic baguette ^v 2.80

STARTERS

Pea, mint & marjoram soup ^{ve} ^{gf} ^{df}

*

Spring salad with curly endive, apples, dried apricot & blue cheese dressing ^v ^{gf}

*

Potted smoked mackerel, horseradish crème fraîche, toasted garlic baguette

MAINS

Beef stroganoff with pilaf rice ^{gf}

*

Pan-fried plaice, seared hispi cabbage, sautéed new potatoes & lapsang souchong infused oil ^{gf} ^{df}

*

Steak Frites, garlic & herb butter, chips, green salad *(2.00 dish supplement applies)*

*

Risotto verdi with courgettes, sugar snaps, French & broad beans, peas and asparagus ^{ve} ^{gf} ^{df}

DESSERTS

Chocolate & orange mousse, almond crumble ^v ^{gf}

*

Lemon & coconut 'tendercake' sponge, blueberry compote & crème fraîche ^{ve} & ^{df} *(without crème fraîche)*

*

Crème caramel, cat's tongue biscuit ^v

SIDES

Chips 3.50 - Minted new potatoes ^v 3.50 - Spinach with Wyke Farm Cheddar sauce ^v 4.50 - Mixed Spring greens ^v 3.90

Sweet potato wedges, zesty lime mayo 3.90 - Mixed leaf salad ^{ve} 3.50 - Roquette & Grana cheese ^v 3.90

Thai green leaf salad with green papaya & cashews ^{ve} 3.90