



Soup of the Day (vg) (gf)

Pea and Asparagus Pancake, Gilled Asparagus, Poached Hens Egg, Miso Hollandaise (v)

Ham Hock Terrine, Beetroot Chutney, Caper Berries, Sourdough Toast (gfo)

Crab and Nduja, Slow Roasted Cherry Tomatoes, Herb Yogurt (gf)

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Baked Fillet of Hake, Herb Crumb, Creamed Potato, Roast Fennel, Brown Butter

7oz Aged Sirloin Steak, Garlic & Herb Butter, French Fries OR Hand Cuts, Watercress (gf)

Pea & Broad Bean Risotto, Marinated Feta, Cherry Tomatoes (v) (gf)

Slow Cooked Lamb Shank, Artichokes, Crushed Root Vegetables, Goats Curd (gf)

Moules in a White Wine and Cream Sauce with Garlic, Onion & Parsley, French Fries,  
Toast (gfo)

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Chocolate Crème Brûlée, Coffee Cream, Milk Foam

Strawberry Eton Mess, Passion Fruit Syrup, Strawberry Sorbet

Selection of 3 Cheeses, Crackers, Chutney, Grapes, Celery

Selection of Ice Cream/Sorbet  
Vanilla, Chocolate, Pineapple, Raspberry  
2 Courses £17

3 Courses £21

**Wednesday - Saturday: 12pm till 2.00pm**

**Wednesday – Saturday: 6pm till 6.30 and we need the table back at 8.00 pm.**

**For tables of 8 and more a discretionary 10 % service charge will be added to the final bill**