



Sample menu winter 2019

BOOK NOW

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## SET MENU

Available Sunday to Friday, for lunch and dinner until 6:30pm

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## STARTERS

GUINEA FOWL TERRINE with date purée and bitter leaf salad.

LIGHTLY SPICED CELERIAC AND TRUFFLE SOUP with Parmesan.

GRILLED MACKEREL with fried kalettes.

PAN FRIED SQUID with kale and chestnuts.

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## MAINS

COD AND CHIPS served with thick chips, mushy peas and tartare sauce.

CLASSIC FISH PIE smoked haddock, prawns and cod with minted garden peas.

ROASTED WINTER VEGETABLES beetroot, hummus, purple sprouting broccoli, quinoa, chilli and halloumi.

HAKE CASSEROLE with roasted shallots.

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## DESSERTS

PASSION FRUIT PAVLOVA

PEANUT BUTTER AND CHOCOLATE CHEESECAKE

MULLED WINE POACHED PEARS

STICKY TOFFEE PUDDING with clotted cream.

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## SIDES 4.00 each

HAND CUT THIN CHIPS

BITTER LEAF SALAD with mustard dressing.

POTATOES with parsley butter.

ROCKET AND PARMESAN SALAD with extra virgin olive oil.

ROASTED VEGETABLES with salsa verde.

GLAZED CARROTS with honey and tarragon.

MASHED POTATOES

CAVOLO NERO with fennel seeds and confit garlic.

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2 COURSES £19.95 | 3 COURSES £24.95

Please ask for information on allergens.