



SET LUNCH
MENU

STARTER

Ham Hock Terrine (GFO)

Burnt apple purée, pickled shiitake shimeji, green apple, leek ash, potato puff
£7.95

Beetroot Cured Salmon (GFO)

Pickled beetroot, chive crumb, beetroot gel, whipped crème fraîche, beetroot dust
£8.95

Leek & Potato Velouté (GFO, VE)

Chive, potato puff, green oil, leek ash
£6.95

Pulled Pork Croquettes

Roasted garlic aioli, grana padano, chive, beef jus
£7.95

Garlic Butter King Prawns (GF)

Chive, leek ash, microgreens
£6.95

MAINS

Chicken & Wild Mushroom Pie

Chive pomme purée, buttered tenderstem
£14.60

Fettuccine alla Carbonara

Grana Padano, pancetta, confit egg yolk
£12.95

Fish & Chips


Beer battered haddock, triple cooked chips, pea purée, tartare sauce, charred lemon
£13.95

Sage & Mushroom Risotto (V, GF)

Sage butter, wild mushroom, grana Padano
£12.45

Pan Fried Chicken (GFO)

Mustard chicken jus, cavolo nero, butternut squash purée, pomme purée, potato puff
£14.95





DESSERTS

Strawberry Bakewell Tart

Strawberry gel, almond crumb, strawberry sorbet, lemon balm
£8.95

Lemon Panna Cotta (GF)

White choc soil, raspberry gel, vanilla ice cream
£7.95

Chocolate Delice (GF)

Chocolate soil, blackberries, raspberry gel
£8.95

Sticky Toffee Pudding

Vanilla ice cream
£7.95

Rhubarb Crumble

Vanilla ice cream
£7.95

