



## PRIX FIXE MENU

*Monday – Friday Lunch & Monday – Thursday Dinner*  
*2 course £20 | 3 course £24*

### Starters

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**Soup of the Day** (V) sourdough

**Chicken & Smoked Ham Hock Terrine** homemade pickles, red onion chutney, sourdough

**Gnocchi** (VE) Mediterranean vegetables, tomato & basil sauce

**Fishcake** smoked paprika cream

### Mains

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**Spiced Cauliflower** (VE, GF) roasted cashews, pickled cucumber, pomegranate, bombay potatoes

**Wild Mushroom & Black Garlic Risotto** (GF)

**Roasted Pork Belly** (GF) buttered mash, red wine gravy

**Pan-fried Seabass** (GF) crushed new potatoes, chardonnay cream

### Desserts

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**Sticky Toffee Pudding** (V, GF) toffee sauce, clotted cream ice cream

**Small Sticky Toffee Pudding** (V, GF) with coffee

**Chocolate Brownie** (V, GF) clotted cream ice cream

**Small Chocolate Brownie** (V, GF) with coffee

**Apple & Forest Fruit Crumble** (V, GF) custard

**Affogato** (V)

**Dark Chocolate Mousse** (V, GF) salted caramel, hazelnut praline

(V) Suitable for vegetarians (VE) vegan (VEA) vegan alternative available  
(GF) gluten free (GFA) gluten free available



We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.