

SET LUNCH *(available from 12pm)*

2 COURSES FOR £13.50 3 COURSES FOR £16.50

STARTERS

Soup of the day with farmhouse bread *(g)(d)*

Duck liver parfait with toasted brioche and apricot chutney *(g)(e)(d)(s)*

Black pudding and fennel seed sausage roll with apple and date sauce *(d)(g)(e)*

Hot smoked salmon rilette with celeriac slaw, apple and horseradish *(g)(f)(d)(c)*

Goats cheese and leek tart with pear puree and caramelized hazelnut salad *(d)(n)(g)(e)*

MAIN COURSES

Coq au vin with root vegetables, mushrooms and baby potatoes *(d)(c)(s)*

Sea bream with roast fennel, harissa pearl cous cous and rocket *(f)(d)(g)*

Roast cod with mash potato, curly kale and BBQ leek, wholegrain cream *(d)(f)(m)(n)*

Lamb neck with potato terrine, celeriac puree, hispi cabbage and shallot jus *(d)(s)(c)*

Parsnip and leek risotto with watercress, parsnip crisp **(VEGAN)**

DESSERTS

Lemon cheesecake with raspberry sorbet and lemon syrup *(d)(g)(e)*

Dark chocolate delice with orange and brownie crumb *(d)(e)(g)*

Puff pastry with poached pears, pear cremeux and pear sorbet *(d)(g)(e)(n)*

Treacle sponge with vanilla ice cream *(d)(g)(e)*

Selection of ice cream and sorbet *(d)(e)(VEGAN option available)*

SIDE ORDERS *(available from 12pm)*

£3.50

Hand cut rooster chips

Pommes frites

Buttered mash potato *(d)*

Seasonal vegetables *(d)* **(VEGAN option available)**

House salad **(VEGAN)**

LIGHT BITES/ SALADS *(available from 12pm)*

Chargrilled flat iron steak on toasted ciabatta with roasted red pepper and onions *(g)* **£11.95**

Chili and Parmesan sole goujons with lemon mayo and house salad *(g)(e)(d)(f)(s)* **£10.50**

Buttermilk chicken with waffles clotted cream and maple syrup *(e)(d)(g)* **£9.95**

Smoked haddock rarebit on toasted sourdough with leeks and poached eggs *(e)(d)(g)(f)(m)(s)* **£9.25**

Black pudding with poached eggs, sautéed onions, mushrooms on farmhouse bread *(g)(e)(d)(s)* **£9.25**

Crispy fish cakes, garlic and dill mayo and mixed salad *(g)(e)(d)(f)(sf)(m)* **£8.95**

French toast BLT with side salad *(g)(e)(d)* **£8.95**

Chickpea and chili burger with beetroot chutney *(e)(d)(g)* **£8.95**

Beetroot, apple, rocket and quinoa salad with walnuts, mint and feta *(g)(n)(d)(VEGAN option available)* **£8.95**

VEGAN LIGHT BITES

Butternut squash tart with pumpkin seed pesto *(g)* **£8.65**

Toasted sourdough with avocado, tomato, red onion *(g)* **£8.65**

Pomelo salad with sesame crusted tofu **£8.25**

SOUP AND SANDWICH *(available from 12pm)*

Pastrami, dill pickle and Swiss cheese *(g)(d)* **£7.95**

Smoked salmon, cucumber, crème fraiche *(g)(d)(f)* **£7.95**

Egg mayo and watercress *(g)(d)(e)* **£7.25**

CAKES AND PASTRIES *(available from 10am)*

Homemade fruit scone *(g)(d)(e)* **£3.25**

Raspberry and white chocolate scone *(g)(d)(e)* **£3.50**

Croissant with jam and butter *(g)(d)(e)* **£2.95**

Pear Danish pastry *(g)(d)(e)* **£2.95**

Lemon and blueberry cake *(e)(n)(gluten free)* **£3.25**

Carrot cake *(d)(e)(n)(gluten free)* **£3.25**

Fruit frangipane slice *(n)(VEGAN)* **£2.95**

Banana loaf *(g)(d)(e)* **£2.95**

Empire biscuit *(g)(d)* **£2.95**

Traybake *(see server for details)* **£2.95**

Please inform the server of any allergies, dietary requirements

(e) – Contains Egg

(b) – Contains Barley

(mo) – Contains Mollusques

(p) – Contains Peanuts

(f) – Contains Fish

(m) – Contains Mustard

(d) – Contains Dairy

(g) – Contains Gluten

(c) – Contains Celery

(n) – Contains Nuts

(s) – Contains Sulphites

(sf) – Contains Shellfish