



2 Courses with wine* £19.00 | 3 Courses with wine* £24.00 per Person

ENTRÉE

Soup of the day

Please ask your server for today's soup of the day

White Bait and Calamari

Fried lightly dusted white bait and calamari, watercress salad, radish, tartare sauce

Pulled Pork Salad

Kimchi cabbage, carrot, tomato, peanut, coriander, croûte

MAIN

Fish and Chips

Grilled or crispy battered hake, hand cut chips, crushed peas, charred lemon, tartare sauce

Beef Rump

Hand cut chips, watercress, red wine jus – *Upgrade to a sirloin +£4.00*

Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, crispy bacon, anchovies, egg, croute

Linguini with Mediterranean vegetables

Tomato sauce, mixed vegetables, Parmesan shavings

DESSERTS

Lemon Meringue Pie

Chantilly & vanilla cream, pistachio

Rhubarb Crumble

Oat crumble, vanilla ice cream

Selection of Ice Creams and Sorbets

Selection of Cheeses, Quince Jelly and Savoury Crackers + £3.00

SIDES

£4.50

Truffle and balsamic dressed mixed leaves salad with pomegranate

Broccoli with beurre noisette and almonds (v) (gf)

Sweet potato mash (v) (gf)

Potato mash

Triple cooked chips

SAUCES

£2.50

Béarnaise

Red wine jus

Green peppercorn

Mushroom sauce

*One glass of 175ml house white or red wine included. Non-alcoholic options available.

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. *All weights are approximate before cooking.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill