

**FRESHLY BAKED
SOURDOUGH (V) 3.95**
Salted English butter

**MARTINI GREEN
OLIVES (VE) 3.95**
Cerignola

SET MENU

Three Courses

TO START

Beetroot & Hens'

Egg Salad (v)

*Candied walnuts, Mustard dressing
(ve available)*

Welsh Rarebit

*Grilled cheddar, English mustard, dark ale,
toasted sour dough, green salad, truffle dressing*

Salad Lyonnaise

Starter/Main

*Crisp bacon, sourdough croutes,
soft hens' egg, fresh herbs*

Crispy Devilled

Whitebait

Sauce tartare, fresh lemon

MAIN COURSES

Smoked Haddock

*Soft hens' egg, new potatoes,
grain mustard beurre blanc*

Butcher's Steak & Chips

*Bearnaise sauce, chunky chips,
piccolo tomatoes*

Escalope of Chicken Milanese

*Fresh rocket, piccolo tomatoes,
shaved pecorino, fresh lemon*

Creamy Polenta, Aged Italian Cheese (v)

Starter/Main

*Fricassée of woodland mushrooms,
extra virgin olive oil*

Mr Lamb's Shepherd's Pie

*Creamy egg mashed potatoes,
buttered peas*

Gnocchi, Fresh Tomato Sauce (ve)

Starter/Main

*Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil*

SIDES

Buttered Leaf Spinach (v) 3.25 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.25

Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Green Peas (v) 3.25

DESSERTS

Dark Chocolate Brownie (v)

Milk ice cream

Alex James' Blue Monday or

Vintage Mature Cheddar (v)

Fig chutney, Peter's Yard biscuits

Summer Fruits Poached In Sparkling Wine (ve)

Speak to your server for today's flavour

Ice Creams & Sorbets (v)

Speak to your server for today's flavour