

Freshly baked sourdough 3.75
(v)
Salted english butter

Martini green olives 3.75 (ve)
Cerignola

SET MENU

Two Courses 14.95 / Three Courses 19.95

TO START

Cream of Butternut Squash
Soup (v)
Italian hard cheese, croutons

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

Alex James' Blue Monday &
Poached Pear Salad (v)
Starter / Main
*Endive, merlot dressing, candied
walnuts
(VE available)*

Crispy Devilled
whitebait
Sauce tartare, fresh lemon

MAIN COURSES

Moules Marinière
Starter / Main
Herb butter, garlic sourdough

Butcher's Steak & Chips
*Béarnaise sauce, chunky chips,
piccolo tomatoes
(upgrade to a 28 day aged 8oz Sirloin £6)*

The English House Chicken & Leek Pie
Buttered garden peas

Creamy Polenta, Aged Italian Cheese (v)
Starter / Main
*Fricassée of woodland mushrooms,
extra virgin olive oil*

Mr Lamb's Shepherd's Pie
Buttered garden peas

Gnocchi, Fresh Tomato Sauce (ve)
Starter / Main
Cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.00 / Chunky Chips (ve) 3.00 / Green Salad, Truffle Dressing (ve) 3.00
Fries, Sea Salt (ve) 3.00 / Crispy Onion Rings (ve) 3.00 / Buttered Garden Peas (v) 3.00

DESSERTS

Millionaire's Shortbread (v)
Milk ice cream, raspberry coulis

Autumn Fruits Poached In
Sparkling Wine (ve)
Speak to your server for today's flavour

Box Tree Mess (v)
Speak to your server for today's flavour

Ice Creams & Sorbets (v)
*Speak to your server for today's
flavours*