

\*\*Menus are subject to seasonal changes



**Served Wednesday-Saturday / 5pm-6:30pm**

**2 Courses - £22.00 / 3 Courses £27.00**

### Starters

**Ham Hock & Black Pudding Terrine**  
Burnt Bramley Apple - House Made Pickles (GF)

**Vegan Seasonal Soup**  
Chargrilled Sourdough Bloomer (GF\*) (Ve)

### Mains

**Homemade Pie Of The Day**  
Buttered Seasonal Greens - Hand Cut Chips - Rich Gravy

**Pan Fried Garlic & Thyme Chicken Breast**  
Fondant Potato - Pea Velouté - Charred Tenderstem - Chicken  
Sauce

**Portobello Mushroom Teriyaki**  
Udon Noodles - Crispy Onions (V)

### Desserts

**Warm Chocolate Brownie**  
White Chocolate Sauce - Seasonal Berries - Vanilla Ice Cream (GF)

**Seasonal Eton Mess**  
(GF)

GF – Gluten Free / GF\* -Gluten Free Available / DF – Dairy Free / V – Vegetarian / VE – Vegan VE\* – Vegan Option Available  
WE COOK WITH ALL ALLERGENS IN OUR KITCHEN, WE CANNOT ELIMINATE THE RISK OF CROSS CONTAMINATION.  
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY  
REQUIREMENT