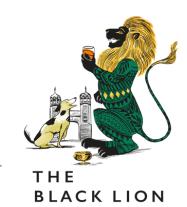
Set menu 2 course £23, 3 course £26 Monday - Friday lunch

Parmesan & mustard fish cake, mushy peas, tartar sauce Chicken schnitzel, braised peas, celeriac cream, parmesan, fries Burnt basque cheesecake, brown butter ice cream CF



House Focaccia, confit garlic butter | £5 Mixed Olives VG GF £4.5

Sharing

Charcuterie board, hummus, olives, sun blush tomatoes, parmesan, rocket £22 Baked camembert, red onion jam, flat bread £16.5

Small Plates

Parmesan & Mustard Fish Cake, mushy peas, tartar sauce GF £9.5

Dressed hummus, crunchy chickpeas, sesame, paprika, coriander, pomegranate, flat bread VG £8.5

Beetroot cured trout, candy and golden beets, yuzu dressing, frisse £10

Cranberry Scotch egg, cranberry and apple chutney, granola £9.5

Artichoke and carrot soup, spicy tomato, pickled artichoke VG £6.5

Mains

80z Rib Eye Steak, triple cooked chips, mushroom duxelle, rocket & parmesan salad, tomato aioli GFA £31

Rabbit pie, mash potato, baby vegetables £19.5

Baked cod fillet, chorizo, feta, spinach, basil, tomato and olive stew £26

Chicken schnitzel, braised peas, celeriac cream, parmesan, fries £17

Braised Short Rib, garlic roasted cauliflower, leek, caramelised cauliflower £24

Spiced Potato bhaji, roast chickpeas, coriander, black garlic & butter bean hummus VG £15

Beer Battered Haddock, triple cooked chips, mushy peas, lemon DF £17.5

Dry aged beef burger, toasted brioche bun, smoked cheddar, hispi slaw, fries £18.5

Pie For Two Available Thursday to Saturday dinner

Posh fish pie, monkfish, salmon, mussels, squid, prawns, seafood bisque, white wine, brandy, greens £45

Sides £4.5

Roast Hispi Cabbage, sriracha mayonnaise, crispy onions / Baked Carrots, feta and chives N
Parmesan & Truffle Chips / Mashed Potato GF / Skinny Fries / Roast potatoes / Peppercorn Sauce £2.5