



MICHELIN BIB GOURMAND

STARTERS

Velouté of chestnut mushroom & truffle cream *
Terrine of ham hock & apricot, house chutney, toasted sourdough *
Grilled mackerel, shaved fennel & seaweed emulsion *

MAINS

Slow cooked pork belly, mustard mash & grilled peaches *
Pan seared hake, crushed baby Charlotte potatoes & white wine foam *
Grilled cauliflower steak, ratatouille & watercress salad *

SIDE ORDERS *

Pomme purée 6 / Green beans 6 / Mixed leaf salad 6
Crisp garlic potatoes 6 / Long stem broccoli 6 / Chips 6

DESSERT

Crema Catalana & citrus shortbread
Golden cross goat's cheese, house chutney & grapes *

2 courses £32 / 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

A discretionary service charge of 12.5% will be added to your bill