



# MICHELIN BIB GOURMAND

## STARTERS

Celeriac & hazelnut velouté, root vegetable crisps\*  
Haddock & tarragon croquette, romesco sauce, pickled samphire  
Great Garnett's harissa sausage roll, pickled walnut purée

## MAINS

Squid ink risotto, squid rings\*  
Wild mushroom pearl barley & aged parmesan  
Chicken schnitzel, herb & garlic butter, frites

## SIDE ORDERS

Pomme purée 6 / Green beans 6 / Chips 6 / Honey carrots 6  
Crisp garlic potatoes 6 / Long stem broccoli 6 / Mixed leaf salad 5.5

## DESSERT

Plum frangipane, plum sorbet  
Black bomber, 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***