

**PLEASE NOTE THIS IS A SAMPLE MENU &
SUBJECT TO CHANGE ON A REGULAR BASIS**

PRIX FIXE MENU

Two courses £25.95 Third course from £6.50
Monday -Thursday all day
Friday & Saturday 'til 3:00pm
(Not available in December/bank holidays or special occasions)

Full A la carte also available

*Please advise us of any **food allergies or specific dietary requirements** before ordering
All dishes marked with (gf) either are or can be adapted to suit gluten free please advise us*

SMALL PLATES

- (vg) Soup of the day (gf)
- Blue Strawberry Salad: king prawns, grilled cured bacon,
Stilton, roasted cashew nuts & crispy croutons, dressed leaves (gf)
- Mini cottage pie: topped with cheesy mash (gf)
- Mini ploughman's: honey roast ham, liver pate & deep-fried Brie, piccalilli & dressed leaves
- Baked crab pot: toasted Focaccia
- (v) Brie, red onion marmalade & spinach tart: dressed leaves
- (vg) Mushroom & garlic pate: dressed pea shoot & tomato salad: toasted ciabatta (gf)

MAIN COURSE

- Beouf bourguignon: creamed mashed potato
- Classic chicken chasseur: mashed potato (gf)
- Cottage pie: topped with cheesy mash (gf)
- Griddled pork chop: sauteed potato & buttered cabbage (gf)
- Minute steak: (pink or well done) frites & garlic butter
- Fish n' chips: peas & Tartare sauce (gf)
- (vg) Mushroom & asparagus pie: new potatoes, vegan gravy
- Ham, egg & frites (gf) ** Lunchtimes Only **

Please see main menu for sides

DESSERTS

From £6.50

Please select from today's desserts

Price includes VAT. Optional 10% service will be added to total bill