



*We're passionate about food. Our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly-cooked dishes every time.*

## SET MENU

**Two courses for £18.95 | 3 courses for £22.95**

*Monday to Wednesday 12-9pm / Thursday & Friday 12-3pm*

## STARTERS

**Duck liver pate** with chutney ,toasted brioche 8.50

**Roasted broccoli** with chick peas, piquillo peppers, feta & ras el hanout (pb) (v) 9.50

**Carrot & coriander soup** with pumpkin seed granola (v) 7.00

**Devon crab arancini** with shellfish aioli & salty fingers 9.50

## MAINS

**Pork & fennel ragu ravioli, tomato, sage & caper sauce, pancetta, bronze fennel** 17.95

**Pan roasted salmon** with new potatoes, peas & sauce vierge 23.00

**Wild mushroom ,tarragon & chestnut Orzo pasta** (pb) (v) 17.50

**225g Owton's rump steak** with dressed watercress, fries & choice of peppercorn or béarnaise sauce **£5 supplement**

## PUDDINGS

**Black Forest Gateaux brownie** with Chantilly cream and preserved cherries (v)8.50

**Mulled apple tarte fine** with spiced vanilla custard (pb) (v) 10.50

**Sticky toffee pudding** with vanilla ice cream & toffee sauce (v) 9.00

**Two scoops of ice-cream, choose from:** Vanilla, chocolate or strawberry

## SIDES

- **Spring leaf salad** (pb) 5
- **Triple-cooked chips** (pb) 5.5
- **Sweet potato fries** (pb) 5.5
- **Baby potatoes** (v) 5.5
- **Hispi Cabbage** with truffle mayonaise and hazelnuts (v) 5.5

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Allergens/Nutrition



**Head Chef: Alston Goes**

*If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based. Adults need around 2000 Kcal per day. Steak 225g*