

# PRIX FIXE MENU

2 courses £18.95 | 3 courses £22.95

Monday - Friday 12pm until 3pm

## STARTERS

### White Onion Soup

*with mature Cheddar cheese scone and truffle oil (v)*

### Hummus

*with pine nuts, coriander & pomegranate, served with flatbread (pb)*

*Add on spiced lamb for £1*

### Roasted Cauliflower

*with butterbean & miso curd, roasted garlic oil & herbs (pb)*

### Pastrami cured salmon

*with burnt grapefruit, dill pickled cucumber & lemon yoghurt*

## MAINS

### Coq au Vin Blanc

*served pancetta with mashed potato*

### Beef Cottage Pie

*with aged Italian cheese & spring greens*

### Pan Roasted Salmon

*served with roasted tenderstem broccoli & caponata*

### Roast Vegetable & Cheddar Quiche

*with a pickled shallot & rocket salad (v)*

### Rump steak *for an extra £5*

*served with dressed watercress, chips and peppercorn sauce*

## PUDDINGS

### Black Forest Gateau Brownie

*served with Chantilly cream and preserved cherries (v)*

### Sticky Toffee Pudding

*served with candied walnuts, vanilla ice cream and toffee sauce (v)*

### Lemon Crèmeux

*with poached rhubarb, raspberries, hazelnut crumb & lemon balm (pb)*

### Ice-Cream By The Scoop

Choose between

Strawberry (v) | Vanilla (v) | Chocolate (pb)

Order online



A discretionary 12.5% service charge will be added to your bill; this may be removed upon request. For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcs per day.

Allergen Info





We are passionate about food  
and British produce.

Our Head Chef Callum and his  
wonderful team showcase this  
with a focus on the provenance  
of the ingredients.

We ensure our menus emphasise  
our 'field to fork' concept  
and feature the best local  
and seasonal ingredients  
that have been  
responsibly sourced.