

PRIX FIXE MENU

TWO COURSES

LUNCH for 11.95

(Monday to Friday until 5.00pm)

DINNER for 14.50

(Monday to Thursday)

HEARTY HARICOT BEAN SOUP

wild mushrooms, smoked chilli oil (v) (gf)

WELSH RAREBIT

fried free-range egg (v)

SALT COD & LEMON CROQUETTE

spiced lentils

SLOW-COOKED OUTDOOR-REARED LINCOLNSHIRE PORK TENDERLOIN

swede & carrot mash, roasted autumn vegetables (gf)

PAN-FRIED NORTH ATLANTIC HADDOCK FILLET

smooth mashed potatoes, brown butter & caper sauce,
croûtons (gf) (without croûtons)

AUTUMN VEGETARIAN SPAGHETTI 'BOLOGNESE'

rich tomato sauce with lentils, red peppers, cep mushrooms,
garlic, thyme & bay leaves (v)

STEAK FRITES 'EXPRESS' (£2 supplement)

chargrilled Cornish minute steak, garlic & herb butter,
frites, green salad

SPICED AUTUMN APPLES, ALMOND & GINGER CRUMBLE

double cream (v)

STICKY TOFFEE PUDDING

rich caramel sauce, vanilla ice cream (v)

CHOCOLATE MOUSSE

almond & cocoa crumble (v) (df)

ADD A THIRD COURSE for 3.50



(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% for parties of six or more will be added to your bill, this will be shared equally among the staff who have prepared and served your food today – merci.