

PRIX FIXE MENU

TWO COURSES

LUNCH *for 11.95*

(Monday to Saturday until 6.30pm)

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 10 % will be added to your bill, this will be shared among the staff who have prepared and served your food today - merci.