

July SET MENU

TWO COURSES for 11.95
ADD A THIRD COURSE for 3.50

Served Monday to Saturday until 6.30pm

Available evenings Monday to Thursday from 6.30pm (two courses 14.50, add a third course for 3.50)

STAR INGREDIENT



Chef Clive has worked his magic to create two delicious dishes which feature our star ingredient, the strawberry. Not just for desserts, this versatile fruit works equally well in a salad when paired with salty, tangy feta cheese.

Cucumber gazpacho, crème fraîche, olive oil drizzle (v)

Feta, spinach and strawberry salad, strawberry vinaigrette (v) (gf)

Potted ham hock, apple & capers, baguette croutons (gf) (with gf bread), (df)

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Herb crusted haddock, mussels, saffron sauce & mousseline potatoes

Merguez sausages, Moroccan vegetables & cous cous

Steak Frites, garlic & herb butter, fries, green salad (2.00 supplement) (gf) (without fries)

Summer vegetable risotto, tomato & basil essence (ve) (gf) (df)

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Strawberry fool, cat's tongue biscuit (v) (gf) (without biscuit)

Vanilla sponge madeleines, warm chocolate sauce (v)

Rhubarb & custard, honeycomb crisp (v) (gf)

WE'RE ALWAYS DELIGHTED TO SUGGEST THE PERFECT WINE TO
COMPLEMENT YOUR MEAL. PLEASE DO ASK YOUR SERVER.

