

# Set Menu

**TWO COURSES** for 12.95  
**ADD A THIRD COURSE** for 3.50

Served Monday to Saturday until 5.00pm



*Leek & potato soup with crème fraîche & chives* (gf) (ve) & (df) (without crème fraîche)

*Smoked beetroot with lemon & garlic infused goat's curd, baby gem salad* (v) (gf)

*Potted mackerel with horseradish & crème fraîche, toasted garlic croutons*

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*Pan-fried corn fed chicken leg with sautéed winter vegetables & potatoes,  
confit garlic & roast tomato sauce* (gf) (df)

*Pan-fried haddock fillet, free range poached egg, savoy cabbage,  
white wine potatoes, grain mustard sauce* (gf)

*Steak Frites: minute steak, garlic & herb butter, fries, green salad*  
(2.00 dish supplement applies)

*Chickpea burger, baba ganoush, gherkins, iceberg lettuce,  
sriracha mayonnaise, toasted sourdough bun, French fries* (ve) (df)

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*Sicilian almond & orange cake, orange sauce* (v) (gf) (df)

*Poached pear "Belle Hélène", vanilla ice cream,  
chocolate sauce, toasted glazed almonds* (ve) (gf) (df)

*Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream* (v) (gf)

Some of our dishes may contain olive stones, date stones or fish bones. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.