



Two Courses £14.95 - Three Courses £17.95

Monday to Thursday 12 – 3pm / 6pm – 7pm

Soup of the day, homemade breads (ve)

Warm confit duck leg salad, orange, maple syrup, walnuts

Oak smoked salmon, dressed leaves, white onion, capers, lemon, brown bread

Roasted Mediterranean vegetables on focaccia, pesto dressed rocket, balsamic glaze (ve)

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Roast sirloin of beef, ox cheek croquette, red cabbage, charred onion puree, Parisienne potatoes, confit cherry tomatoes, red wine jus

Pan seared hake, harissa puree, crushed new potatoes, chorizo, samphire, pancetta crisp

Slow roasted pork belly, creamy mash, savoy cabbage, caramelised apple, calvados jus

Spinach & garlic gnocchi, tomato lentil ragout, maple & herb roasted butternut squash, tenderstem broccoli, crispy kale (ve)

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Orange & stem ginger sticky toffee pudding, hazelnut fudge sauce, honeycomb ice cream

Raspberry & vanilla cheesecake, almond brittle

Chocolate mousse, salt caramel and popcorn

Local cheddar & Draycott blue cheeses, crackers, chutney

We use as much local quality produce as possible with full traceability. If you have any special dietary requirements or allergies, please let the team know when placing your order