



SET MENU

STARTERS

ROASTED RED PEPPER HUMMUS Warm pitta & toasted pumpkin seeds **V, VGNA, DA, GA**

PORK RILLETS Pickled mushroom, plum gel & toasted ciabatta **DA, GA**

WATERCRESS, PEA & BABY LEEK SOUP Malted tin loaf & butter **V, VGNA, DA, GA**

MAINS

LEMON CHICKEN Orzo pasta, tomato ragu & fresh rocket **DA, GA**

SLOW COOKED BEEF CHILLI & BEAN ENCHILADA Cheese, sour cream & guacamole **DA**

MAROCCAN SPICED STUFFED PEPPER Couscous, romesco sauce & toasted almonds **V, VGNA, DA, GA**

CREAMY SALT COD Crispy potato gratin & dressed mixed salad **GA**

DESSERTS

LOADED BANOFFEE WAFFLE Biscoff crumb, toffee sauce, caramelised banana & vanilla ice-cream **V, VGNA, DA**

WARM EGG CUSTARD TART Local cinnamon ice-cream

2 SCOOPS OF LUXURY ICE-CREAM CHOOSE FROM:

vanilla, strawberry, chocolate, rum & raisin, raspberry ripple, mint chocolate chip, vegan vanilla, raspberry sorbet **V, VGNA DA, GA**

2 COURSES £18 | 3 COURSES £22

12-9 MONDAY TO FRIDAY | 12-5 SATURDAY

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerances or require information about our ingredients.

V Vegetarian **VGNA** Vegan Adaptable **DA** Dairy Adaptable **GA** Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means this dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.

The Set Menu is an offer that cannot be used in conjunction with any other promotions, discounts or special menus.