



**Set Menu - £23 per head for 3 courses**

**STARTERS & LIGHT BITES**

**Chef's Soup of the Day (v)**  
Artisan bread

**Soft Cooked Scotch Egg**  
Curried mayonnaise

**Ham Hock Terrine**  
Dressed piccalilli & crispy croutons

**Seafood Bouillabaisse**  
Gruyere & homemade rouille

**MAIN COURSES**

**8oz Ribeye Steak - £7 supplement**  
Skin-on fries, dressed salad & peppercorn sauce

**Twelve Hour Beef Feather Blade Forestier**  
Smoked garlic mash & charred broccoli

**Local Bangers & Mash (vegetarian available)**  
Petit pois peas & caramelised onion jus

**Spring Green Risotto (v)**  
Gran Padano crisps & homemade pesto

**SPECIALS**

**Battered Fish of the Day**  
Dressed salad, skin on fries, in-house tartare & lemon

**Burger of the Day**  
Brioche bun, skin on fries, dressed salad, in-house relish

## SIDES

Skin-on Fries	£3.50
Fresh Dressed Salad (v)	£3.50
Artisan Breads with House Cultured Butter (v)	£3.50
Olives (v)	£3.25
Charred Broccoli (v)	£2.00

## DESSERTS

Homemade Crumble of the Day (v)

Vanilla ice-cream

Rich Chocolate Brownie (v)

Cassis & malted cream mousse

Classic Crème Brûlée (v)

Lavender shortbread

Sorbets & Ice Creams of the Day (v)

3 scoops