



2 COURSE £16.95
3 COURSE £19.95

MID-WEEK MENU

Available Monday-Thursday lunchtimes only 12pm-3pm

STARTERS

Soup of the day *with* toasted sourdough (pb/gfo)
Chef's terrine of the day *with* remoulade & crostini to serve (gfo)
Prawn cocktail *with* Marie Rose sauce, bread to mop! (gfo)

MAINS

Sausages, pomme puree & peas *with* proper gravy
Creamy mushroom linguine (pb)
Fish cakes *with* a leek sauce & dressed salad
6oz Minute steak served pink *with* frites (gf) *£3 supplement
Sauce – Peppercorn | Bearnaise | Garlic butter | Chimichurri | Rich gravy

DESSERTS

Sticky toffee pudding *with* vanilla ice cream (gf)
Affogato espresso & vanilla ice cream (gf/pbo)
Ice cream / sorbet selection (gf/pbo)

ADD A SIDE

Sauteed seasonal greens (pb/gf) 5 | Tender stem broccoli & toasted almonds & pomegranate seeds (pb/gfo) 6.5 | Garden salad (pb/gf) 4 | Chunky chips or skin-on-fries (pb/gfo) 4.5 | 'Posh' chips *with* truffle oil & parmesan (gfo) 6.5

HAVE YOU SEEN OUR SPECIALS BOARD?

If you have an allergy, please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option. We add a discretionary 12.5% service charge for all our tables— please let us know if you would like this removed.



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