

# Set Menu

2 Course £15.95

3 Course £17.95

Wednesday-Saturday Lunch

Wednesday– Friday Evening

## Starters...

Soup of the day with warm bread and butter

Creamy garlic mushrooms on toasted ciabatta

Breaded whitebait with homemade tartare sauce

Spring rolls served with crispy salad and a sweet chilli dressing

Platter for 2 people, selection of cured meats, flatbread, olives and mozzarella

Chefs pate of the day with petit salad, chutney and toasted bread

## Mains...

Homemade burger, topped with cheese on brioche bun, petit salad, fries and burger relish

Market fish dish of the day

Old English sausage, mashed potatoes, seasonal vegetables and gravy

Beer battered haddock, chips, crushed peas and tartare sauce

Spinach and ricotta pasta with a rustic tomato sauce

Chicken breast, pomme anna potato, seasonal vegetables and white wine cream sauce

## Sides...

French fries / Sweet potato fries

£3.00

Triple cooked chips

£3.50

Garlic and herb flatbread with cheese

£3.50

Selection of vegetables

£3.00

Garlic and herb flatbread

£3.00

Side Salad

£3.00

## Salads...

Warm chicken and bacon salad with thousand island sauce  
£8.95

Sea bream niçoise salad, new potatoes, boiled egg, cherry tomatoes and balsamic  
£14.95

Classic Caprese Salad, mozzarella, fresh basil leaves and tomato's and balsamic  
£8.95

Classic Greek salad with olives and feta cheese  
£7.95

Warm crispy beef salad with sweet chilli sauce  
£8.95

## Sandwiches...

Warm steak and red onion marmalade  
£8.50

All served on ciabatta. Lunchtimes only

Three cheese savoury  
£6.50

Warm chicken, bacon, lettuce and tomato  
£6.50

Ham and wholegrain mustard with pea shoots  
£6.50

Brie, Parma ham and cranberry sauce  
£6.50

*Our food is cooked to order, using fresh ingredients locally sourced, we may have small delays during busy periods.*

*Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100% allergen free if you have any allergens please make your server aware.*

*Fish and poultry may contain bones*

# Set Menu

## Desserts

Chefs cheesecake with fruit coulis

Toffee sponge pudding, toffee sauce and ice cream

Chefs crème brûlée with shortbread biscuit

Chocolate fudge brownie chocolate sauce and ice cream

Warm apple pie served with custard

Two scoops of ice cream

Chocolate          Strawberry          Vanilla

### Cheese

Duo of cheese

Please select two cheeses all served with crackers and chutney

Blue Stilton cheese — *Lancashire*

Blue Stilton's distinctive blue veins are created by piercing the crust of the cheese with stainless steel needles, allowing air into the core. The manufacturing and ripening process takes approximately nine to twelve weeks.

Smoked applewood — *Somerset*

Made from West Country Cheddar since 1965, Applewood captures the flavour of the British countryside. A delicious smoke flavoured cheddar perfect for all

Brie — *France*

Brie is the best known French cheese and has a nickname "The Queen of Cheeses".

Brie is a soft cheese named after the French region Brie, where it was originally created

### Dessert wine and port

Moscatel 125ml

£4.00

*Aromas of white flowers, peach, apricots & quince  
carry through to a palate of more ripe stone fruits*

Cockburn's ruby port

£3.00

Taylors LBV port

£4.00

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