

DINING PUB | BEDROOMS | FUNCTION ROOM

LUNCHTIME SET MENU

SERVED MONDAY - SATURDAY

Starters

Crispy squid, chilli, spring onion, watercress

Homemade soup with warm bread (V VGA GFA)

Chicken terrine, piccalilli, rosemary roasted almonds, toasted brioche (GFA)

Mains

Homemade faggots, mashed potato, roasted carrot & kale, gravy

Rigatoni pasta with roasted cauliflower, crispy capers, chilli, lemon, pecorino cheese (V GFA)

Homemade pie of the day served with roasted carrot & kale, hand cut chips or mash, gravy

Fish and chips – Fresh beer battered haddock, chunky chips, mushy peas, tartare sauce (GFA)

Desserts

Earl grey crème brulee, salted chocolate cookie (V GFA)

Sticky toffee pudding, custard (V GFA)

2 Courses - £18.50 3 Courses - £24.00

GFA - Gluten Free Adaptable | V - Vegetarian | VG - Vegan | VGA - Vegan Adaptable

Please make us aware of all dietary requirements and allergies before ordering | All prices contain VAT at the current rate