

# SET MENU

2 Courses £28 | 3 Courses £34

## STARTERS

**Mushroom & Truffle Arancini** (NF)  
truffle mayonnaise, parmesan (449kcal)

**Soup of the Day** (GF\*, DF\*, V, VG)  
with warm focaccia (644kcal)

**Chicken & Pancetta Terrine** (DF, NF)  
tomato & roasted onion chutney, toasted focaccia (417kcal)

**Heritage Beetroot** (VG, NF)  
roasted beetroots, smoked vegan cream cheese, toasted hazelnut, dill & pickled apple (138kcal)

## MAINS

**Beer Battered Haddock** (DF, NF)  
skin on fries, peas and tartare sauce (1189kcal)

**Steak & Eggs** (NF, GF, DF\*)  
4oz Flat iron steak, free-range egg, skin-on fries, chimichurri sauce (1271kcal)

**Beef Burger** (NF)  
pretzel bun, cheddar cheese, smoked bacon, caramelized onion,  
gem lettuce, beef tomato, secret sauce, skin-on fries (1327kcal)

**Pork Belly** (GF, NF)  
slow cooked, celeriac & apple slaw, Swiss chard, cider & sage jus (585kcal)

**Chicken Pot Pie** (NF)  
chicken thighs, creamy sauce, mustard, wild mushrooms, tarragon, puff pastry (1344kcal)

**Mushroom Risotto** (GF, NF, VG\*)  
wild mushrooms, crispy parmesan, herb oil (726kcal)

## SIDES

3 for £12

**Rosemary Salted Fries** (GF, DF, NF, VG) (481kcal)

5

**Mixed Leaf Salad** (VG, GF, DF, NF) (150kcal)

5

**Parmesan & Truffle Fries** (GF, NF) (573kcal)

5

**Herbed Baby Potatoes** (GF, NF)  
herb dressing (215kcal)

5

**Green Beans** (VG, GF)  
toasted almonds (83kcal)

5

**Mashed Potatoes** (GF, NF)

5

## DESSERTS

**Lime & Avocado Cheesecake** (GF)  
fresh mango & chilli compote, mango gel (616kcal)

**Sticky Toffee & Banana Pudding** (V)  
toffee sauce, Granny Gothards white chocolate ice cream (759kcal)

**Chocolate Torte** (VG, GF)  
raspberry gel & powder (422kcal)

**Granny Gothards Ice Cream** (V, NF)  
Three scoops. Choose from strawberry, vanilla, chocolate or ask your server for today's flavours (301kcal)

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VG) Vegan / (VG\*) with modifications (DF) Dairy Free / (DF\*) With modifications (GF) No added Gluten / (GF\*) With modifications (NF) Nut Free / (NF\*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.