

january set menu offer

2 courses: £20 3 courses: £25

STARTERS

warm sweet chilli & beef noodles

egg noodles, sweet chilli sauce, toasted sesame seeds

soup of the day

(vg & wf option available) baked sourdough

tempura veg (vg)

mediterranean veg, tempura batter, basil mayonnaise

MAINS

beer battered north sea haddock & chips

mushy peas, tartare sauce

60z handpressed beef burger & fries

seeded artisan brioche bun, lettuce, red cabbage slaw, tomato,cheddar cheese, gherkins, burger sauce

pea & asparagus risotto (v)

(vg option available)
pea volute, parmesan crisp

chicken supreme (wf)

tenderstem broccoli, red wine jus, layonnaise potato

DESSERTS

today's cheesecake

(ask for details) fresh berries, vanilla ice cream

black forest brownie (v)

cherry infused brownie, cherry sorbet, cherry purée

sticky toffee pudding (v) (wf option available)

(v) (wf option available)
butterscotch sauce, vanilla ice cream

(wf) wheat free (n) contains nuts (v) vegetarian (vg) vegan for further allergen or dietary information please ask a member of our team please note all items on the menu are produced or handled in an environment that contains the 14 allergens