

FIXED PRICE MENU

2 Courses 21.95 | 3 Courses 24.95

To Start

French onion soup, gruyere crouton, crispy onion

Salt baked beetroot salad, feta, hummus pomegranate molasses *ve gf

Crispy English whitebait, lemon aioli

Ham hock terrine, piccalilli, tarragon & grain mustard Chantilly *gf

The Main Event

5oz battered haddock and chips, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon

Roasted pumpkin risotto, freshly grated Parmesan, crispy sage *ve gf
add crispy pancetta £2.95

Mussels, chilli and garlic linguini, white wine, cream, fresh parsley

Steak frites, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries *gf
£5 supplement

To Finish

Freshly baked milk chocolate chip cookie, salted caramel gelato, chocolate pouring sauce v

Caramelised brioche bread and butter pudding, apple and fig, mascarpone v

Banoffee sundae, Chantilly cream, miso butterscotch, caramelised banana v gf

Greens & Salads

Roasted squash, Isle of Wight tomato, basil pesto ve gf 4.5

Rocket, fig, hummus, goat's cheese, balsamic dressing v gf 4.95

Sautéed hispi cabbage, broccoli, kale, sesame, garlic ve gf 5.95

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt *ve *gf 4.5

Triple cooked beef dripping chips, rosemary and thyme sea salt *gf 4.95

Gratin dauphinoise v gf 7.5
add bayonne ham 2

v = vegetarian ve = vegan gf = gluten free

*ve = vegetarian, can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.

A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.