



Lunch

2 courses £24.50 / 3 courses £29.50

Starters

Cauliflower, Butternut squash & Stilton gratin (D,SD,G)

Three little pigs terrine, apple chutney – pork loin, bacon & sausage (G,SD,D)

Smoked haddock Scotch egg, mustard mayonnaise (G,E,SD,Mu,F)

Mains

Grilled pork chop (D,Mu)
Colcannon mash & autumn vegetables & rosemary jus

28 days aged 250g rib-eye steak (D,E,SD,Mu) **(Supplement £10)**
Triple cooked chips, Béarnaise sauce & mixed leaf salad

Guinness battered fish & chips (G,D,E,F,SD)
Tartare sauce, mushy peas

Pumpkin dumpling (vegan)
Garlic & broccoli emulsion

Dessert

Vegan apple crumble, vanilla tofu cream (S,G)

Dark chocolate mousse, chocolate ice-cream & hazelnut praline crumb (D,E,N)

British cheese plate, house chutney, seeded crackers (G,D,SD) **(Supplement £5)**

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)
In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT