

MARCH SET MENU

TWO COURSES £16.00

THREE COURSES £18.50

STARTERS

Ham hock & red lentil soup, carrot, potato and swede (GF)

Goat cheese & red onion tart, local watercress (V)

MAINS

Slow cooked lamb shoulder pithivier, roots, rosemary jus

Steamed Scottish mussels, garlic cream, fries (GF)

Linguini, confit garlic, chilli, parsley, lemon & extra virgin rapeseed oil (V)

DESSERTS

Sticky toffee pudding, vanilla ice cream, butterscotch

Passion fruit fool, honeycomb (GF)

Cafetière coffee

ADDITIONAL SIDE ORDERS £3.95

Buttered kale Herb buttered new potatoes Honey roast carrots

Triple cooked chips Skinny chips Slow cooked puy lentils & bacon

Secrets mixed leaf Braised red cabbage

Available between 12 noon - 3pm & 6pm - 10pm Monday to Friday

Saturday from 12 noon - 3pm

Sunday from 12 noon - 4 pm & 6 pm - 9 pm

Traditional roast & seasonal vegetables £3.50 supplement
Available Sunday lunchtime only.