## Sample Lunch & Evening Menu 2 courses £18.50 3 courses £22.50

Wednesday – Saturday Lunch 12.00 – 2.15pm Wednesday – Thursday Dinner 5.00 – 8.00pm

## **Starters**

White onion soup (ve) chive, focaccia

Ham hock terrine heritage piccalilli, toasted brioche, mustard frill (c) bread available

Citrus cured salmon (c) passionfruit, radish, dill

## Mains

Braised beef cheek (c) creamed potato, bourguignon garnish

Pan fried cod (c) potato, fennel, fish nage

Arborio rice (v) (c)
new season onion, blue cheese, shallot rings, mizuna
(vegan option available)

## Dessert

Sticky toffee pudding (n) sticky toffee ice cream, crystalised pecans, butterscotch sauce (vegan available)

Apple tart tatin (v) vanilla ice cream

Selection of British cheese chutney, crackers (gluten free available)

v-vegetarian ve-vegan c-coeliac suitable n-contains nuts any other allergies, please speak to a member of staff

Please note this is a SAMPLE menu