



Set Menu

Starters

Duck & Orange Pâté, Toasted Brioche, Ale Chutney (GF*)

Soup of the Day, Sourdough (GF*, V)

Mains

Local Pork & Honey Sausages, Mashed Potato, Seasonal Greens, Beer Onion Gravy (GF*)

Beetroot & Butternut Squash Risotto, Vegetable Crisps (V)

Fish Mornay, Mashed Potato, Seasonal Greens

Desserts

Raspberry & White Chocolate Roulade, Berry Coulis, Clotted Cream(V)

Chocolate Brownie, Chocolate Sauce, Vanilla Gelato (GF*, V)

Two Courses £19

Three Courses £24

GF* - Gluten Free Upon Request V - Vegetarian VG - Vegan

Please let a team member know of any allergies or dietary requirements.

As we handle many ingredients in our busy kitchen we cannot guarantee all traces of allergens are completely removed.