

2 Course Lunchtime Special £14 (Wednesday-Saturday) Starter **or** Dessert & Smaller Pub Classic Main

Starters

Homemade Soup of the Day (*V, VG*, GF* on request*)
Warm crusty ciabatta

Creamy Garlic Mushrooms on Toast (*GF**)

Oyster, chestnut & closed cup mushrooms sauteed with shallots & garlic in a white wine, cream & tarragon sauce, finished with black truffle oil, fresh parsley & Pecorino cheese

Crispy Deep Fried Camembert (*V*)
Topped with nduja & served with mixed leaves & caramelised red onion marmalade

Mains

Our Chicken Curry (*GF*)
Medium spiced & fragrant, with fresh coriander & chili with basmati rice & poppadum

Fish of the Day & Chips (*GF*)
Garden peas & homemade tartar sauce

Fisherman's Pie
Smoked haddock, salmon & white fish in a creamy white sauce topped with cheddar mash & served with chips **OR** peas

5oz Gammon Steak (*GF*)
Locally laid free range egg, chips & peas
Lemon & Asparagus Risotto (*GF, V* VG**)
Add Pan Fried Chicken for £4
Finished with Pecorino cheese & fresh parsley

Desserts

Lemon, Lime & Blood Orange Posset (*V*)
Homemade fruit gel, fresh berries & sable biscuit

Belgian Waffle (*V*)
Chocolate sauce & ice cream

Cheesecake of the Day (*V*)
Chefs choice of ice cream or sorbet

Ciabatta Sandwiches £10

All served with chips & salad (*GF**)

Posh Fish Finger & Tartare
Bacon, Lettuce & Tomato
Brie, Bacon & Cranberry
Brie & Tomato
Cheddar Cheese & Tomato
Cheddar Cheese & Pickle
Bacon & Eggs
All Day Breakfast

3 Egg Omelette £10

All served with chips & salad garnish

Choose 2 Fillings

Cheese, Tomato, Onion, Mushroom, Bacon

Please make your server aware that you would like to order from this menu & if you have any allergies or dietary requirements we need to be made aware of as most of our dishes are adaptable to suit your needs.

An **optional 10%** gratuity will be added to the bill for tables of 4 persons or more