
TWO COURSES 18.95, THREE COURSES 22.95

STARTERS

POTTED MACKEREL

Pickled red onions, toasted sourdough, garlic aioli (NGO)

CAULIFLOWER WINGS

Hoisin dressing, seaweed (V, VE)

ORIENTAL VEGETABLE DUMPLINGS

Wakame, soy & ginger dressing (V, VO)

MAINS

WILD MUSHROOM RISOTTO

Black truffle, crispy sage (V, VE, NG)

SMOKED HADDOCK & PRAWN CAKES

Poached egg, wilted spinach, prosecco & chive hollandaise (NG)

PERI MARINATED HALF BONELESS CHICKEN

Apple & fennel coleslaw, aioli, & choice of sweet potato fries or salad (NG)

100Z DRY AGED SIRLOIN STEAK

*Chunky chips, truffle butter, half roasted garlic (NG)
+£7 supplement charge*

DESSERTS

BAKED APPLE & HONEY CRUMBLE

Vanilla ice cream, creme anglaise

CHOCOLATE ORANGE TART

Cider glazed oranges (V, VE, NG)

JUDE'S ICE CREAM OR SORBET

3 scoops, ask for today's flavours

SET LUNCH MENU

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients, NGO - non-gluten containing option