

# 3 COURSE £21pp 2 COURSE £18pp

6.30pm onwards, Monday – Sunday

## STARTERS

### SEASONAL SOUP

Warm bread, butter

### NEW SEASON BRITISH ASPARAGUS (v)

Poached egg, hollandaise sauce

### CRISPY BEEF

Sesame seeds, soy dip

### PAN COOKED HALLOUMI (v)

Oregano breadcrumbs

## MAINS

### PORK T-BONE STEAK

Sage & garlic butter, chunky chips

### BREADED CHICKEN ESCALOPE

Rocket, parmesan, crème fraîche

### BAKED COD LOIN & PANCETTA

### PEA, AVOCADO & PESTO PASTA (v)

Pecorino crisps

## DESSERTS

### MARINATED BRITISH STRAWBERRIES

Basil, cream, meringue

### WARM GINGER SPONGE PUDDING

English custard

### JUDE'S GREAT BRITISH ICE CREAM

Vanilla, chocolate, salted caramel, strawberry, banana

### LOCAL CHEESE

Cheddar, blue, pickle, crackers, grapes

## SIDES +£4

Steak chips, thyme sea salt

Salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

## DRINK PAIRINGS

**RED** / Merlot, Chile

**WHITE** / Viognier, South Africa

**BEER** / Goose Island Midway

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. Offer available 1st May – 30th June 2019. Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary. All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian