SET MENU

Starters

SOUP OF THE DAY (V)

Artisan Bread and Salted Butter (C,G,M,N,SS,SU)

PRESSING OF HAM HOCK

Pickled Carrots, Peas, Curried Mayonnaise (C,G,E,Mu,Su)

LEMON & HERB SQUID

Coconut & Coriander Yoghurt (G,E,C,Mu,Mo)

CRISPY SPICED CAULIFLOWER (Ve)

Smoked Paprika, Chilli, Spring Onions, Vegan Mayonnaise (G)

Mains

CHICKEN SUPREME

Fondant Potato, Baby Vegetables, Carrot Puree & Tarragon Jus (su)

CAST IRON BEEF BURGER

Brioche Bun, Bacon, Cheese, Gem Lettuce, Beef Tomato, Red Onion, Chipotle Relish and Fries (G.E.M.Mu,SS,S,Su)

FISH & CHIPS

Beer Batter, Crushed Peas, Tartare Sauce and Lemon (G,E,F,M,Mu,Su)

LA TUA SPINACH & RICOTTA TORTELLIN (V)

Crispy Rocket, Pine Kernels, Parmesan (G,E,M)

280G SIRLOIN STEAK

confit tomato and fries (£10 Supplement)

Sides

GRILLED FLAT MUSHROOMS (V)

BEER BATTERED ONION RINGS (V) (c, G, Mu)

SEASONAL GREENS (V)

SKINNY FRIES (V)

All £5

Desserts

STICKY TOFFEE PUDDING (V)

Jude's Salted Caramel Ice Cream (G,E,M,N,P,S)

BERRY CHEESECAKE (V)

(G,M)

CHOCOLATE & STRAWBERRY BOUCHON (Ve/GF)

CAST IRON CHEESE BOARD (V)

Trio of Local Cheese, Crackers, Grapes, Chutney (C,G,E,M,SS) (£7 Supplement)

T8.Cs – Additional promotions or discounts cannot be used in conjunction with this offer. 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 for assistance when selecting menu items. Adults need around 2000 kcal a day. All prices include VAT at the current rat. A discretionary 12.5% service charge will be added to your bill. (IV) vegetarian (VE) vegan (GF) gluten free. C-Celery, G-Cereals containing Gluten; Cr-Crustaceans; E-Eggs; F-Fish; L-Lupin; M-Milk; MO-Molluscs; MU-Mustard; N-Must; P-Peanuts; SS-Sesame Seeds; S-Sogy, SU-Sulphates All our food is prepared in a kitchen where cross contamination may occur

