

Let's Do Lunch

Available April - June. Wednesday- Saturday. 12pm to 2pm.

2 courses for 19.50 - 3 courses for 23.50



MENU WEEKS

Wednesday 3rd April 2024	Week One
Wednesday 10th April 2024	Week One
Wednesday 17th April 2024	Week Two
Wednesday 24th April 2024	Week Two
Wednesday 1st May 2024	Week Three
Wednesday 8th May 2024	Week Three
Wednesday 15th May 2024	Week One
Wednesday 22nd May 2024	Week One
Wednesday 29th May 2024	Week Two
Wednesday 5th June 2024	Week Two
Wednesday 12th June 2024	Week Three
Wednesday 19th June 2024	Week Three
Wednesday 26th June 2024	Week Three

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

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NIBBLES

Tempura Broccoli	5.5
<i>Ponzu dipping sauce (Ve, GF)</i>	
Bubble & Squeak Bites	6
<i>Cranberry relish (V)</i>	
Burnt Pepper & Goats' Cheese Arancini	6.5
<i>Tomato chutney (V)</i>	
Herb Pitta Chips	6
<i>Roast red pepper & chilli hummus (Ve)</i>	

STARTERS

Pea & Mint Soup
<i>Creme fraiche (V, Ve*, GF*)</i>
Crispy Fried Calamari
<i>Harissa mayo</i>
Goats' Cheese, Fig & Red Onion Tart
<i>Balsamic glaze, dressed leaves (V)</i>
Chicken & Black Pudding Terrine
<i>Piccalilli, toasted sour dough (DF)</i>
Crispy Hen's Egg
<i>Chorizo jam, asparagus (DF)</i>

MAINS

Cod and Chips - 3.00 Supplement
<i>Beer battered fish served with thick triple cooked chips, crushed garden peas and tartare sauce</i>
Griddled Pork Chop
<i>Creamy mushroom sauce, wilted spinach, sauteed potatoes (GF)</i>
Parmesan Chicken
<i>Spring vegetable tagliatelle, chive sauce</i>
Moules Mariniere
<i>Toasted focaccia</i>
Ratatouille Linguine
<i>Burst tomatoes, parmesan crumb (V)</i>

SIDES

Spring Greens	5.5
<i>Caraway butter (V, GF)</i>	
Triple Cooked Chips (V)	6
Orange Glazed Carrots (V, GF)	5.5
Garlic Buttered Broad Beans & Peas (V, GF)	5.5
Sauteed New Potatoes (V, GF)	5.5

DESSERTS

Brandy Snap Basket	
<i>Selection of ice creams and sorbets to choose from (V, Ve*, GF*)</i>	
Cheese & Biscuits	3.00 supplement charge
<i>Selection of regional cheeses with celery, grapes, homemade chutney (V, GF*)</i>	
Orange Chocolate Mousse	
<i>Crushed honeycomb, citrus gel (V, GF)</i>	
Jam Roly-Poly	
<i>Homemade custard (V)</i>	



V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

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Burnt Pepper & Goats' Cheese Arancini	6.5
<i>Tomato chutney (V)</i>	
Herb Pitta Chips	6
<i>Roast red pepper & chilli hummus (Ve)</i>	

STARTERS

Courgette & Roast Tomato Soup
<i>Served with a warm bread roll (Ve, GF*)</i>
Crispy Whitebait
<i>Lemon mayonnaise, thai style salad (DF)</i>
Chicken & Leek Terrine
<i>Apricot puree, broad bean salad (GF, DF)</i>
Goats' Cheese, Spring Onion & Tomato Crumble
<i>Dressed leaves (V)</i>
Spinach & Feta Parcels
<i>Tzatziki dip (V)</i>

MAINS

Tempura Battered Plaice Goujons	3.00 supplement
<i>Lemon & dill creme fraiche, twice cooked chips & minted garden peas (GF*, DF*)</i>	
Pan Fried Chicken Breast	
<i>Buttered asparagus, pomme puree, mushroom veloute (GF)</i>	
Chargrilled Gammon Steak	
<i>Pineapple salsa, sauteed new potatoes, mustard sauce (GF, DF*)</i>	
Pan Fried Lemon Sole	
<i>Gnocchi, confit tomatoes, wild garlic & lemon veloute</i>	
Spring Vegetable Risotto	
<i>Parmesan Crisp (V, GF)</i>	

SIDES

Spring Greens	5.5
<i>Caraway butter (V, GF)</i>	
Triple Cooked Chips	6
Orange Glazed Carrots	5.5
<i>(V, GF)</i>	
Garlic Buttered Broad Beans & Peas	5.5
<i>(V, GF)</i>	
Sauteed New Potatoes	5.5
<i>(V, GF)</i>	

DESSERTS

Brandy Snap Basket	
<i>Selection of ice creams and sorbets to choose from (V, Ve*, GF*)</i>	
Cheese & Biscuits	3.00 supplement charge
<i>Selection of regional cheeses with celery, grapes, homemade chutney (V, GF*)</i>	
Lemon Meringue Cheesecake	
<i>Burnt orange gel, lime tuille (V, GF*)</i>	
Strawberry, Peach & Ginger Crumble	
<i>Pouring cream, ice cream, or homemade custard (V)</i>	



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<i>Tomato chutney (V)</i>	
Herb Pitta Chips	6
<i>Roast red pepper & chilli hummus (Ve)</i>	

STARTERS

Creamy Leek & Bean Soup
<i>Served with a warm bread roll (V, GF*)</i>
Smoked Salmon Blinis
<i>Avacado, pickled onion, watercress</i>
Sticky Pork Meatballs
<i>Asian slaw, ginger & peanut dressing (GF, DF)</i>
Chicken Yakitori Tacos
<i>Chicory & chilli salad, lime yoghurt</i>
Mediterranean Tart
<i>Feta, watercress, aged balsamic (V)</i>

MAINS

Battered 'Sheffield' Fishcake
<i>Crushed peas, tartare sauce, twiced cooked chips (DF*)</i>
Crispy Pork Belly
<i>Crema fresh mash, sprouting broccoli, onion & apple veloute (GF)</i>
Pan Roast Chicken Supreme
<i>Baked new potatoes, French beans, truffle hollandaise (GF, DF*)</i>
Curried Seafood Gratin
<i>Confit tomatoes, rustic bread (GF*)</i>
Spinach, Artichoke, Mascarpone Tagliatelle
<i>Toasted hazelnuts (V)</i>

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Orange Glazed Carrots (V, GF)	5.5
Garlic Buttered Broad Beans & Peas (V, GF)	5.5
Sauteed New Potatoes (V, GF)	5.5

DESSERTS

Brandy Snap Basket
<i>Selection of ice creams and sorbets to choose from (V, Ve*, GF*)</i>
Cheese & Biscuits 3.00 supplement charge
<i>Selection of regional cheeses with celery, grapes, homemade chutney (V, GF*)</i>
Chocolate Cheesecake
<i>Toasted meringue, peanut tuille (V)</i>
Rum & Raisin Sponge Pudding
<i>Homemade custard (V)</i>

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