

OCTOBER SET MENU

WEDNESDAY TO FRIDAY 12:00 – 19:30

2 COURSES - £14 pp

3 COURSES - £18 pp

STARTERS

ROAST CURRIED CAULIFLOWER SOUP – (V, VE,)

WILD MUSHROOMS ON TOAST AND TOPPED WITH SRIRACHA (VE, V, GFA)

HERITAGE TOMATO FLAT BREAD WITH PARMESAN AND BASIL CRESS

MINI FISH CAKES SERVED WITH CRUSHED PEAS AND TARTARE SAUCE.

THE MAIN EVENT

PAN FRIED COD WITH WARM NEW POTATO, CHORIZO AND SPINACH SALAD

HOMEMADE FISH PIE WITH VICHY CARROTS

GRILLED PORK CHOP WITH POTATO FONDANT, APPLE SAUCE AND WATERCRESS

WHOLE ROASTED STUFFED BUTTERNUT SQUASH WITH SALSA VERDE – (V, VE)

PUDDINGS

LEMON POSSET WITH SHORTBREAD

KNICKERBOCKER GLORY

ETON MESS SELECTION

CHEESE BOARD

SELECTION OF ICE-CREAMS

VANILLA, DARK CHOCOLATE, RUM AND RAISON, HONEYCOMB OR RASPBERRY RIPPLE -2 SCOOPS PER SERVING

(GF) Gluten free – (GFA) Gluten free option available – (V) Vegetarian (VE) Vegan