

JULY SET MENU

TWO COURSES 11.95

Add a third course for 3.50

Available Monday to Friday until 5.00pm

STAR INGREDIENT



Chef Clive has worked his magic to create two delicious dishes which feature our star ingredient, the strawberry. Not just for desserts, this versatile fruit works equally well in a salad when paired with salty, tangy feta cheese.

NIBBLES

Rustica olives **ve gf df** 2.25 Basket of stone-baked artisan baguette **gf** (with gf bread) **df** (without butter) 2.00 Garlic baguette **v** 2.80
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise **v** 4.25
Half or whole sourdough loaf with unsalted butter **df** (without butter) 2.00 / 4.00

STARTERS

Cucumber gazpacho, crème fraîche, olive oil drizzle **v**

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Feta, spinach and strawberry salad, strawberry vinaigrette **gf**

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Potted ham hock, apple & capers, toasted sourdough **gf** (with gf bread), **df**

MAINS

Herb crusted haddock, mussels, saffron sauce & mousseline potatoes

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Merguez sausages, Moroccan vegetables & cous cous

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Steak Frites, garlic & herb butter, chips, green salad (2.00 supplement) **gf** (without chips)

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Summer vegetable risotto, tomato & basil essence **ve gf df**

DESSERTS

Strawberry fool, cat's tongue biscuit **v gf** (without biscuit)

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Vanilla sponge madeleines, warm chocolate sauce **v**

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Rhubarb & custard, honeycomb crisp **ve gf**

We're always delighted to suggest the perfect wine to complement your meal. Please do ask your server.

SIDES

Chips **v df** Dauphinoise potato **v gf** Mixed leaf salad **ve gf df** 3.50 Sweet potato wedges with zesty lime mayonnaise **ve df** (without mayonnaise)
Roasted mixed heritage carrots **ve gf df** French beans, peas & broad beans **ve df** (without butter), **gf** 3.90