

# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Friday until 5.00pm



## NIBBLES

Rustica olives ve 2.25 Basket of stone-baked baguette v 2.25  
Baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise v 4.50  
Garlic baguette v 2.80

## STARTERS

Leek & potato soup with crème fraîche & chives gf ve & df (without crème fraîche)

\*

Smoked beetroot with lemon & garlic infused goat's curd, baby gem salad v gf

\*

Potted mackerel with horseradish & crème fraîche, toasted garlic croutons

## MAINS

Pan-fried corn fed chicken leg with sautéed winter vegetables & potatoes,  
confit garlic & roast tomato sauce gf df

\*

Pan-fried haddock fillet, free range poached egg, savoy cabbage,  
white wine potatoes, grain mustard sauce gf

\*

Steak Frites: minute steak, garlic & herb butter, chips, green salad (2.00 dish supplement applies)

\*

Chickpea burger, baba ganoush, gherkins, iceberg lettuce,  
sriracha mayonnaise, toasted sourdough bun, chips ve df

## DESSERTS

Sicilian almond & orange cake, orange sauce v gf df

\*

Poached pear "Belle Hélène", vanilla ice cream, chocolate sauce, toasted glazed almonds ve gf df

\*

Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream v gf

## SIDES

Chips ve 3.75 - Dauphinoise potato v 4.25 - Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds v 4.25  
Buttered green beans v 3.90 - Mixed leaf salad ve 3.50 - Sweet potatoes fries ve 3.90 - Winter coleslaw salad ve 3.90