



# LUNCH SET MENU

Monday to Saturday until 5pm

1 COURSE £13.95 | 2 COURSE £16.95 | 3 COURSE £19.95

## STARTERS

Soup of the day, crusty bread (V) (☆)

Black bean & sweet potato taco, pink onion, guacamole (VE)

Chicken liver pate, carrot & apricot chutney, toasted baguette

Devilled lamb kidneys

Whitebait, tartare sauce

## MAINS

Cumberland sausage & mash, seasonal greens, onion gravy

*Veggie sausage available (V)*

Smoked haddock fishcake, poached egg, broccoli, mustard cream

Lemon & parmesan crusted chicken schnitzel, fried egg, Caesar gem, skin on fries +£1

Vegan mushroom, chickpea, & beetroot burger, harissa mayo, skin on fries (VE)

Linguine putanesca - tomato sauce, olives, anchovies, capers, Italian hard cheese

## DESSERTS

Affogato (V)

Apple & blackberry crumble, custard (V)

Dark chocolate mousse, honeycomb, raspberry gel & sorbet (V)

St Clements posset, roasted plums (V)

2 scoops of Marshfield Farm ice cream (V)

Clotted cream vanilla | Chocoholic heaven | Succulent strawberry | Salted caramel

(V) Vegetarian (VE) Vegan (☆) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens intolerances before ordering.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks



Scan QR to view allergens