

starters

Soup of the day (v)

Duo of Conker Gin Marinated Salmon, Tempura Prawns GF
Ham Hock Terrine, Brioche Toast, Piccalilli

mains

Corn Fed Chicken Piccota with Parmesan Cheese and Risotto GF

Symphony of Fish, Beurre Blanc, Seasonal Veg GF

Casserole of Season Vegetables and Avocado in a Light Curry Sauce GF (V)

desserts

Vanilla Crème Brulee, Shortbread Biscuit

Iced Nougat, Rhubarb Coulis GF

Artisan Cheese and Biscuits (v)

2 Courses £15.50 | 3 Courses £19.95 valid Sunday-Thursday

For information about allergens please ask a member of staff

V Vegetarian



Gluten free