

2 Course
£17.00

3 Course
£22.00

MENU

Set Menu

Seasonal soup of the day

Homemade creamy soup complete with rustic bread & butter.

Crispy shredded beef

In sticky sauce.

Roasted asparagus

Complete with ricotta and parmesan cheese.

Chorizo Cod

Breaded cod sitting on a bed of aged chorizo, mixed tomatoes, olives & sherry. Served with new potatoes and greens.

pairing wine: The Accomplice Second Heist Chardonnay, Australia, 15%

Lemon Chicken

Chicken breast tenderly cooked in lemon. Complete with capers, thyme and new potatoes.

Pairing Wine: GPG Garganega Pinot Grigio Italy, 12.5%

Fillet Steak - 9.95 supplement

A fillet of local steak cooked in melted soy-ginger butter, finished with skin on chips & watercress.

Pairing Wine: The Accomplice Second Heist Shiraz, Australia, 15%

Moroccan roasted vegetables

complete with labneh and couscous.

Pairing wine: The Big Top, White Zinfandel California, 11%

Buttered Salmon

Fresh salmon roasted in butter and served with beetroot & horseradish puree and new potatoes.

Pairing Wine: Bella Modella Pinot Grigio Rosé, Italy, 12%