



STARTERS

Chunky vegetables & butter bean soup

Wild garlic pesto, freshly baked barra gallega, Netherend butter

Caesar Salad

Romaine lettuce, croutons, anchovies, shaved parmesan & Caesar dressing

Creamed mushroom & perl las bruschetta

Garlic & white wine sauce, grilled Alex Gooch Sourdough, crispy onion

MAINS

Freshly baked Steak, mushroom & Ale pie

Homemade shortcrust pastry, triple cooked chips, crushed peas, red wine Jus

Crunchy buttermilk chicken

Julienne fries, coleslaw, chive sour cream

Beer battered fish & chips

Chunky tartare sauce, crushed peas, triple cooked chips, charred lemon

Braised Puy lentils cassoulet

Braised lentils with a rich Provençal vegetables & tomato sauce, soft herb polenta, feta cheese

DESSERTS

Affogato

A scoop of vanilla ice cream with a shot of espresso

Basque Cheesecake

Fruits of the forest compote, coulis

Iced strawberry parfait

Strawberry gel, crushed pavlovas, Chantilly cream

2 Courses for £24

3 Courses for £28

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones.