

SET MENU

2 course and a glass of wine £25

Gruner Veltiner, Weingut Gebruder Nittnaus, Gols, Austria 2018

Chianti Rufina, Colognole, Tuscany, Italy 2015

Roast pumpkin soup, toasted pumpkin seeds

Beetroot, ricotta, chicory and hazelnut salad.

Curried cod 'rarebit', soft boiled heritage egg

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Beer battered haddock and chips,
crushed peas, tartare sauce

Slow cooked Shorthorn beef, buttered mash,
smoked bacon, chestnut mushroom

Pearl barley risotto, wild mushrooms, shaved Kern

If you have any allergies or intolerances please ask a member of staff for further information.
A discretionary service charge of 12.5% will be added to your bill.

