

# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



## NIBBLES

Rustica olives **ve gf df** 2.25 Basket of stone-baked artisan baguette **gf** with **gf** bread **df** without butter 2.00

Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise **v** 4.25

Garlic baguette **v** 2.80

## STARTERS

Muscat pumpkin & Kirsch soup, Gruyère toastie **v & gf** without toastie

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Braised beetroot & winter coleslaw salad, walnut dressing **ve gf df**

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Ham hock terrine, apple & prune chutney, toasted croutons **gf** without croutons

## MAINS

Slow-cooked duck leg, sautéed potatoes, French beans, black cherry vinaigrette **gf**

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Steak Frites, garlic & herb butter, chips, green salad (2.00 dish supplement applies) **gf** without fries, **df** on request

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Grilled Cornish megrim sole, new potatoes, buttered sautéed kale, saffron sauce **gf**

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Hearty vegan chilli pie, smooth mash potato topping, mixed leaf salad **ve df**

## DESSERTS

Chocolate & almond torte, crème anglaise **v gf**

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Seville orange & lemon posset, cat's tongue biscuit **v gf** without biscuit

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Steamed ginger sponge pudding, butterscotch sauce, crème anglaise **v**

*We're always delighted to suggest the perfect wine to complement your meal. Please do ask your server.*

## SIDES

Chips **df** 3.50 - Dauphinoise potato **v gf** 3.90 - Spinach with Coastal Cheddar sauce **v** 4.50 - French beans **v gf** without shallot crisps 3.90

Sweet potato wedges, zesty lime mayo **df** 3.90 - Mixed leaf salad **v gf df** 3.50 - Roquette & Parmesan salad **gf** 3.90

**v** vegetarian, **ve** vegan, **gf** gluten free, **df** dairy free. Please let your server know of any allergies or intolerances you may have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team.