

SET MENU

2 COURSES 18.00

3 COURSES 21.00

STARTERS

Lightly Dusted Calamari

Served with lemon aioli.

Chicken Liver Pâté

Served with toasted ciabatta, butter and real English ale chutney.

House-Cooked Nachos (v)

Hand-cut tortillas, cheese sauce, guacamole, salsa, sour cream and jalapeños. Add pulled beef brisket

MAINS

Classic Cheeseburger

Chargrilled beef burger, with smoked Cheddar cheese.

Baked Macaroni Cheese (v)

Topped with a mature Cheddar crumb. Served with garlic ciabatta bread.

Lentil Cottage Pie^a (ve)

Puy lentil and vegetables, topped with carrot and sweet potato mash. Served with long stem broccoli.

Scampi & Chips

Wholetail Scottish scampi served with a house salad, chips and tartare sauce.

Garlic Chicken Schnitzel

Schnitzel smothered in garlic butter, with lemon aioli and skin-on fries.

DESSERTS

Belgian Chocolate Brownie (v)

Served warm with vanilla pod ice cream.

Sticky Toffee Pudding (v)

Served with your choice of vanilla pod ice cream or custard.

Ice Cream (v)

Three scoops of vanilla ice cream served with chocolate sauce.