Set Menu (Mon - Fri 12-3)

2 courses £23 | 3 courses £26

Confit garlic & sweetcorn fritters, sriracha vegan yoghurt

Chicken schnitzel, confit tomato, hispi slaw & fries

Sticky toffee pudding, caramel ice cream, toffee sauce V

Small Plates

Sourdough, sundried tomato butter £4 | Olives VG GF £4.5

Ploughman's sausage roll, English mustard £5 | Crispy whitebait, lemon aioli DF £7

Smoked haddock fish cake, tartare £8.5 | Crispy seafood basket, lemon & dill DF £10

Confit garlic & sweetcorn fritters, sriracha vegan yoghurt VG GF £7

Scotch egg, red onion jam GF £8.5 | Soup of the day, sourdough VG GFA £6.5

Red pepper hummus, spiced chickpea, toasted seeds, flatbread VG £8

Sharing

Mezze board, red pepper hummus, olives, avocado, sweetcorn fritters, chilli jam, pitta VG GFA £18

Ploughman's board, Lincolnshire Poacher, honey baked ham, pickles, sourdough GFA £19

Smoked salmon, cockle popcorn, breaded whitebait, smoked mackerel pate, lemon & dill aioli, sourdough GFA £20

Mains

Beer battered fish & chips, mushy peas or curry sauce or garden peas £18.5 / half portion £12 DF

Smoked mackerel, Nicoise salad GF £20

Spring pea, broad bean & goats cheese risotto GF £17.5

Chicken schnitzel, confit tomato, hispi slaw & fries GF £19

Lamb shoulder, potato rosti, spring pea fricassee, pancetta GF £22

Chicken & Leek Pie, kale, mash & gravy £18

Courgette, spring onion, salsa Verde, pine nut, gnocchi VG £17

Dry aged beef burger, smoked applewood, burger sauce, pickles, BBQ slaw, fries GFA DFA £18.5

House steak, tomato chutney, Portobello mushroom, garden salad & fries (market price) GF DF

Choose your cut from our daily steak board featuring Longhorn & White Galloway

garlic butter +£2.5 GF / peppercorn sauce +£2.5 GF

Sides £5

Potato rosti, parmesan, chives / Endive, blue cheese, pickled apple

Chargrilled hispi, gremolata crumb GF / Seasonal greens VG GF