



# SAMPLE MIDWEEK MENU

**\*subject to regular changes**

Served Monday – Thursday lunchtime only

**Two courses £14.95 | Three courses £18.95**

## STARTERS

**Homemade soup of the day** (V) (\*\*) rustic bread

**Pressed chicken, duck and red onion terrine** onion marmalade, garlic crostini

**Crispy fried whitebait** tartare sauce, lemon slice, mixed leaf salad

## MAINS

**Fresh battered haddock** chunky chips, garden peas, tartare sauce

**Halloumi burger** skin-on-fries, gherkin, house relish, gem lettuce, tomato, in a brioche bun, coleslaw

**Baked ham and free-range eggs** chunky chips, rocket salad

## DESSERTS

**Sticky toffee pudding** toffee sauce, salted caramel ice cream

**Triple chocolate brownie** cherry ice cream, toasted almonds

**2 scoops of local ice cream** - please ask your server for the flavor options

FRESH - LOCAL - SEASONAL

### ALLERGENS & INTOLERANCES - GREEN PLATE POLICY\*

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

\*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES

(VE) = VEGAN DISHES

(\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.