



*\*Please note, this menu is  
subject to regular changes.*

# SAMPLE MIDWEEK SET MENU

Available Monday - Thursday

12pm - 3pm

Two courses £14.95 | Three courses £18.95

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## STARTERS

**Seasonal soup of the day (VE)**

freshly baked sourdough, salted butter

**Crispy king prawns with sweet chilli sauce (GF)**

watercress

**Wild mushroom terrine**

pickled shimeji mushrooms, red veined sorrel, black garlic crumb (VE)

**Duck liver parfait**

Madeira soaked prunes, local watercress, sour dough

## MAINS

**Smoked haddock and cheddar fishcake**

creamed leeks and grain mustard, poached free range egg and crispy onions

**Slow braised featherblade of British beef**

horseradish and chive mash potato, sautéed winter greens and red wine jus (GF)

**Smoked butternut squash risotto**

spinach, Parmesan and toasted pumpkin seeds (GF)

**Prime British beef burger**

house burger sauce, crispy onions, smoked bacon jam, Red Leicester, butterhead lettuce, skin on fries (GF)

## DESSERTS

**Amalfi lemon cheesecake**

white chocolate shards, lemon gel and raspberry sorbet

**Warm Triple chocolate brownie**

vanilla ice cream, chocolate sauce (GF)

**Choice of local ice creams (GF)**

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FRESH - SEASONAL - LOCAL

(V) = Vegetarian (VE) = Vegan (\*\*) = Dish can be adapted to vegan on request

(GF) = Uses non-gluten containing ingredients (NGCI)

(\*GF) = Can be adapted to use non-gluten containing ingredients on request - please speak to your server