



Two courses £18.00 | Three courses £23.00

Available Monday to Thursday 12pm - 6:30pm

Small Plates

Soup of the day, warm sourdough, Netherend Farm butter (v)

Nduja Scotch egg, aioli, rocket

Crispy squid, paprika, spring onions, chilli, aioli (gf)

Whipped vegan feta bruschetta, marinated courgette, garden peas, mint, rocket (ve)

Mains

Devonshire crab linguine, white wine lobster cream, garlic & chilli, baby tomatoes, parsley

Two 3oz beef rib patties, crispy streaky bacon, American cheese, baby gem, gherkin, burger sauce, fries

Flat-iron half chicken, roasted garlic & shallot butter, coleslaw, rocket, aioli, skin-on fries (gf)

Honey & mustard roast ham, triple-cooked chips, fried free-range egg, pineapple chutney, rocket (gf)

Turmeric-roasted cauliflower steak, spiced potatoes, chimichurri, harissa coconut yoghurt (ve) (gf)

Grilled chicken Çaesar salad, crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing

Desserts

Sticky toffee pudding, clotted cream ice cream, toffee sauce, honeycomb (v)

Coconut & lime panna cotta, summer fruit compote, biscotti, mint (ve)

Profiteroles, chocolate caramel sauce, mixed nuts, caramel ice cream (v)

Marshfield Farm ice cream (v) (gf)

Marshfield Farm sorbet (ve)

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. **For allergen, calorie and nutritional information please scan the QR code.** Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

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