81

DAILY SET MENU

2 courses 17.5 / 3 courses 23.0

TO START

Pork belly ribs, soy & maple sauce gff

Whitebait & tartare sauce gff

Soup of the day, sourdough gffo, veo

TO FOLLOW

Beef & mushroom pie, mash & greens

Gurnard fillet, crushed potatoes, greens, white wine & mustard cream gff

Red lentil & vegetable curry, coconut rice gff, ve

TO FINISH

Sticky toffee trifle gff

Blackcurrant Eton mess gff

2 scoops of ice cream gff, veo

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly*
gffo = gluten-free-friendly option available. All other items contain gluten.

* We've made these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet. However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

A discretionary 10% service charge will be added to the bill for tables of 8 or more