

# FIXED PRICE MENU

2 Courses 21.95 | 3 Courses 24.95

## To Start

**French onion soup**, gruyere crouton, crispy onion

**Salt baked beetroot salad**, feta, hummus pomegranate molasses

\*ve gf

**Crispy English whitebait**, lemon aioli

**Ham hock terrine**, piccalilli, tarragon & grain mustard Chantilly

\*gf

## The Main Event

**5oz battered haddock and chips**, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon

**Roasted pumpkin risotto**, freshly grated Parmesan, crispy sage  
add crispy pancetta £2.95

\*ve gf

**Mussels, chilli and garlic linguini**, white wine, cream, fresh parsley

**Steak frites**, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries  
£5 supplement

\*gf

## To Finish

**Freshly baked milk chocolate chip cookie**, salted caramel gelato, chocolate pouring sauce

v

**Caramelised brioche bread and butter pudding**, apple and fig, mascarpone

v

**Banoffee sundae**, Chantilly cream, miso butterscotch, caramelised banana

v gf

## Greens & Salads

Roasted squash, Isle of Wight tomato, basil pesto

ve gf 4.5

Rocket, fig, hummus, goat's cheese, balsamic dressing

v gf 4.95

Sautéed hispi cabbage, broccoli, kale, sesame, garlic

ve gf 5.95

## Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt

\*ve \*gf 4.5

Triple cooked beef dripping chips, rosemary and thyme sea salt

\*gf 4.95

Gratin dauphinoise  
add bayonne ham 2

v gf 7.5

v = vegetarian ve = vegan gf = gluten free

\*ve = vegetarian, can be adapted to vegan on request \*gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.  
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.