

2 COURSE £18,80

For the table

Pork Scratchings

Breaded Blanchbai GFA Roast apple sauce, sriracha Bloody Mary Ketchup

Baked Bread, Oils & Olives GFA, V, VG £7.50

mayo £7.50

f7.50

Starters

Soup of the Day GFA Crusty Sourdough

Bread & butter

Ham Hock & Chicken Terrine GFA garden pickled vegetables, piccalilli creme, croutes

Mains

Spaghetti of Courgette GF, VG Toasted flaked almonds, pesto tomato vierge dressing

Ham, Egg and Chips GF, watercress egg served your way

Pie of the Day, mashed potato, greens, gravy

Vegan Garden Burger GFA, VG, V seasonal salad, chips,

Seasonal Greens GF,V £6 Honey Glazed Carrots GF,V £6

chili iam

Garlic Mushrooms GF.V £6

House Salad GF.VG £6 Sweet Potato Fries GF,V £6 Classic Caesar Salad GFA £6

Dessert

Sides

Add dessert for £5

Apple & Raspberry Crumble

cinnamon ice cream

Rum& Raisin ice cream

Sticky Toffee Pudding

Classic Panna Cotta GF fresh strawberries and

sorbet

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. A discretionary service charge of 12.5% will be added to your bill.