

LUNCH SET MENU | AUTUMN

2 COURSES £20 3 COURSES £25 AVAILABLE MON-FRI 12-3pm

APPETISERS

Chorizo Stuffed Chilli Peppers, Charli Peppers, Chorizo, Cream Cheese, Lime & Coriander Aioli Charred Brie & Pear Bruschetta, Toasted Pumpkin Rye Bread, Spiced Pear Chutney, Charred Brie, Baby Rocket, Crumbled Walnuts, Sun Dried Tomato Oil

Hot Honey Butter & Za'atar Chicken Wings, Crispy Chicken Wings, Za'atar, Chilli Infused Whipped Honey Butter

MAINS

Granary Or White Sub Rolls, With Salad Or Fries (Gluten Free Ciabatta Available)

Beef Dip, Slow Cooked Beef Short Rib, Melted Cheddar & Mozzarella, Crispy Onions & Pot Of Beef Dripping Sauce

Prawn & Crayfish, Cocktail Prawns, Crayfish Tails, Avocado, Gem Lettuce, Marie Rose Sauce

Roasted Mushroom & Blue Cheese, Portabella Mushrooms, Melted Blue Cheese, Garlic, Toasted Pine Nuts, Dipping Pot Of French Onion Soup (V)

DESSERTS

Triple Chocolate Cheesecake, Dark & White Chocolate Cheesecake, Milk Chocolate Truffles, Raspberry Coulis

Apple Crumble Sponge Cake, Braeburn Compote, Crumble Topping, Warm Sponge Cake, Clotted Cream Ice Cream, Toffee Sauce

Cappuccino Crème Brulee Tart, Shortcrust Pastry, Coffee Crème Brulee Filling, Mini Doughnuts, Pear & Vanilla Compote

Lemon & Blackberry Cremeux, Lemon Cremeux, Blackberry Ice Cream, Smashed Vanilla Meringue, Macerated Blackberries, Chantilly Cream (GF)

Home Made Ice Cream/Sorbet Selection, Ask Server For Selection (GF Available)

Cheese Selection, Rutland Red, Smoked Brie, Rockstar Cheddar, Montagnolo Stilton, Spiced Pear Chutney, Pickles, Whipped Stout Butter, Crackers (£5 Supplement)

SIDES

Buttered Greens £5 | Side Salad £5 | Creamy Mash £5 | Tabouleh £5 | Braised Red Cabbage £5 Fries £5 | Triple Cooked Chips £5 | Truffle & Parmesan Fries £7 | Peppercorn Sauce £4 | Blue Cheese Sauce £4