



OUR RESTAURANT WEEK MENU

TO START

Chef's seasonal soup served with warm, freshly baked bread (gfa,vg)

Potted ham hock with pease pudding and a crisp sourdough wafer (gfa)

Salmon and cod fishcake with warm tartare emulsion (gf)

Sweet potato and kale fritter with petit salad and house vinaigrette (v)

TO CONTINUE

Battered North Sea haddock, hand-cut chips and curried aioli (gf)

Grilled steak frites, classic sauce béarnaise (gf)

Roasted cauliflower steak, caper and walnut salsa (gf,vg)

Crispy chicken "Bang Bang" flatbread, chilli-infused peanut dressing
and toasted sesame seeds (gfa)

TO FINISH

Sticky toffee pudding with spiced rum butterscotch (gf)

Brioche and butter pudding with vanilla custard

Caramelised rice pudding with brandy soaked prunes (gf)

Two Course- £22.00, Three Course £27.50
Complimentary Tea or Coffee

