



RESTAURANT WEEK MENU

AVAILABLE WED 4TH MARCH - SAT 7^H MARCH 2026

STARTERS

Souffle

Twice baked cheddar souffle, shallot and stilton sauce (v, gf)

Soup

Celeriac soup, brown butter, hazelnuts, crispy sage, lovingly artisan sourdough (v, gfa, dfa)

Pig Cheek

Braised pig cheek, sweetcorn, crispy onions (gf)

MAIN COURSE

Dover Sole

Whole baby dover sole, new potatoes, cafe de paris butter, samphire (gf)

Dahl

Chickpea and lentil dahl, smoked yoghurt, garlic naan (v, gfa, dfa)

Your paragraph text

Porchetta

Herb stuffed and rolled pork belly, nduja potatoes, petit pois a la francias (gf)

Pie

Beef & Guinness pie, creamed potato, buttered greens

DESSERTS

Mousse

Chocolate mousse, blood orange, caramelised white chocolate (gf)

Posset

Lemon posset, blueberry compote, shortbread

2 COURSES FOR £20 | 3 COURSES FOR £25

STARTER OR DESSERT + MAIN COURSE

STARTER + MAIN COURSE + DESSERT

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | GFA/DFA- can be adapted to be Gluten Free/Dairy Free
PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL.
PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.