



Autumn Set Menu

Monday - Friday 12-2.30pm

Two courses £14.50, three courses £17.00

This menu is not available on Bank Holidays

Home made soup, local breads (v,ga)

Crispy whitebait, curried mayonnaise *

Pan fried wood pigeon breast, salt baked beetroot, winter greens (g)

Baked feta, honey, grapes & chilli, almonds, toasted breads (v,ga)

** available as a main course with skinny fries*

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Spiced potato, spinach & squash bake, chive creme fraîche, garlic ciabatta (v,ga)

BBQ smoked chicken breast, butternut & carrot giant couscous, potato crisps, thyme jus

Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (g)

Beer battered fish, garden pea purée, home cut chips, chunky tartare

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Pumpkin pie, spiced poached autumn fruits, Chantilly cream

Today's dessert... please ask

Selection of sorbets & Jude's ice creams (g)

We may ask guests eating from our fixed price menu to vacate their table by 7.45pm if required by other diners.

Fresh fish, unsurprisingly, may contain bones. Dishes may contain nuts or nut traces.

We have full allergy information available, please ask if you have any allergies. We're only human, if we make a mistake please tell us not trip advisor, they can't help you. Pies will be made with love and puddings may contain calories. Weights are shown uncooked.

Our staff receive 100% of any tips & service is not included.

(v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable