



Late Spring Set Menu

Monday - Friday 12-2.30pm

Two courses £15, three courses £18

This menu is not available on Bank Holidays

Home made soup, local breads (v,ga)

Crispy whitebait, harissa mayonnaise, dressed leaves*

Pork shoulder, parsley & pistachio rilette, toasted ciabatta toasts, pub piccalilli (ga)

Chargrilled sweetcorn on a skewer, toasted sesame seeds, yakitori sauce, radish slaw (vegan,g)

** available as a main course with skinny fries*

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Wild garlic & courgette pappardelle, truffle vegan cream cheese (vegan)

Classic coq au vin, pancetta lardons, toasted sourdough (ga)

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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Treacle tart, vanilla crème fraîche (v)

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