

‘A bit more than a starter....’

Lunch for £10

Available Monday – Friday 12-2.30pm

Moules - frites: starter sized mussels, side of skinny fries, bread

Mixed fried market fish, dressed leaves, tartare sauce, fries

Early Spring Set Menu

Two courses £15, three courses £18

Monday - Thursday 12-2.30pm, 5.30-6.30pm, Friday 12-2.30pm

This menu is not available on Bank Holidays

Today’s soup, local breads (v,ga)

Crispy whitebait, garlic mayonnaise, dressed leaves (*available as a main course with skinny fries*)

Brawn terrine, capers & cornichons, piccalilli, crispy pig ear, crusty bread (ga)

Cropwell Bishop Stilton, mushroom & walnut arancini, rocket & pine nut pesto (v)

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Sweet potato, chick pea & spinach curry filo parcel, tomato chilli jam, rocket salad (vegan)

Roasted chicken breast, wild garlic mash potato, purple sprouting broccoli, red wine jus (g)

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

Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare

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Blood orange posset, citrus fruit & poppy seed shortbread (v,g)

Today’s dessert... please ask

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

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