

SET MENU

Two Courses 24.00, Three Courses 27.00

Add a large glass of wine for 9.00

STARTERS

Crispy Fried Mozzarella, caponata, tomatoes, olives* (v) (546kcal)

Mushrooms On Toasted Sourdough, exotic mushrooms, garlic, thyme, haricot bean & rosemary purée (ve) (504kcal)

Miso Chicken Skewers, yakiniku bbq sauce, miso dressing* (457kcal)

MAINS

Chicken Milanese, panko-breaded chicken, rocket & cherry tomato salad, fries (980kcal)

Wild Boar, Pork & Ale Sausages, spring onion & savoy cabbage mash, roasted shallots, red wine sauce (878kcal)

Roasted Pumpkin, goats cheese, black grapes, pine nuts, chicory, elderberry ketchup (v) (450kcal) *Vegan serve available (ve)* (333kcal)

10oz Ribeye Steak (+8.00), chips, watercress, your choice of peppercorn* (1189kcal), chimichurri (1387kcal) or beef dripping & thyme sauce (1230kcal)

SIDES

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal) 8

Rosemary & Parmesan Fries, white truffle-infused oil (502kcal) 6

Cherry Tomato & Grain Salad (ve) (166kcal) 5

DESSERTS

25p from each dessert sold will be donated to Social Bite

Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) (626kcal) *Vegan serve available (ve)* (784kcal)

Chocolate Fondant, white chocolate & raspberry ice cream (v) (713kcal)

Sticky Toffee Pudding, ginger ice cream (v) (880kcal)

Adults need around 2000 kcal a day. Allergen & dietary information available on main menus. House wines include Pinot Grigio, Pinot Blush or Cabernet Sauvignon (250ml).