



**Lunch 12 - 2.30: Wednesday to Saturday,
Dinner Orders 6pm - 7pm: Tuesday to Friday**

2 Courses £15.95

Starters / Small Plates

- Soup of the day served with bread
- Beetroot, goats cheese & apple salad. Finished with walnuts & house dressing
- Smoked haddock & leek bonbons, wrapped in breadcrumbs with a mustard cream sauce
- Ham hock ballontine. Braised, pulled ham hock filled with apricots & mixed herbs. Served with homemade piccalilli & brown toast
- Buttered Garlic Mushrooms

Main Plates

- Day boat caught fish, served with seasonal vegetables and new potatoes, finished with a parsley lemon and caper butter
- Vegetarian Wellington with a white wine and cream sauce
- Slow braised pork belly with textures of cauliflower, honey roast root vegetables and a pork reduction
- Confit duck leg with braised red cabbage, potato fondant, red wine reduction & buttered greens
- Potato gnocchi with roasted butternut squash, sage & finished with a mixed cheese sauce