



SET MENU

2 courses £17 pp
3 courses £20 pp

STARTERS

Soup of the day, sourdough
bread | (D,G,V)

Ham hock terrine, piccalilli,
sourdough | (G,M)

Torched mackerel fillet,
pickled rhubarb, fennel and
lime | 8 (F)

MAIN COURSES

Bavette steak, garlic fondant
potato, carrot puree, red wine
jus | (D,S)

Fillet of bass, crushed purple
potatoes, samphire, chive
butter sauce | (D,F)

Grilled pork loin chop,
wholegrain mustard mash,
savoy cabbage, port jus | (D,S)

Roast vegetable linguine,
lemon, basil parmesan, rocket
salad | (G,D,V)

MG
DRINK • EAT
SLEEP

SIDES

Chunky chips | 3
Roasted heritage carrots | 4
(D)
Savoy cabbage and bacon | 4
(D)
Heirloom tomato and pesto
salad | 4 (D,N)
Cauliflower cheese | 4 (D,E,G)
Pink fir apple potatoes, chive
butter | 4 (D)

Some of our dishes contain the
following allergens or are suitable for
vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS,
F - FISH, G - GLUTEN,
GF - GLUTEN FREE, M - MUSTARD,
N - NUTS, P - PEANUTS,
S - SULPHITES, SF - SHELLFISH,
SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)

PUDDINGS

Lemon posset, lemon thyme
shortbread, raspberry |
(D,E,G)
White chocolate and
blueberry brownie, chocolate
ice cream (D,E,G)
Passionfruit cheesecake,
blood orange sorbet | (D,G)
4 English cheeses, millers
crackers, pickled chutney and
fruit | (D,G) £4 supplement

TERMS & CONDITIONS

Available Monday - Friday from 12pm - 3pm.

*This offer must be used by all participants
on the table. This offer can not be used in
conjunction with any other menu.*

Our set menu can change daily/weekly.