



SET MENU

2 courses £22 pp

3 courses £27 pp

STARTERS

Soup of the day, homemade bread, whipped butter | (D,G)

Torched mackerel, pickled cucumber, yoghurt, dill oil | (D,E,F)

Chicken liver parfait, poached rhubarb, toasted sourdough | (G,S)

MAIN COURSES

Pan fried bream, crushed new potatoes, red pepper sauce | (D,F)

Flat iron steak, charred asparagus, chimi churri, crumbled feta cheese | (D,E,S)

Curried cauliflower, lentil dhal, mint yogurt, pumpkin seed | (D,V)

MG
DRINK • EAT
SLEEP

SIDES

Hand cut chips | 4 (V)

Grilled hispi cabbage, beef
dripping | 5 (D,G,M,V)

Mac n cheese | 6 (D,E,G,V)

Tenderstem bcocolli, hazelnut
butter | 6 (D,N,V)

Tossed salad, house dressing
| 5 (E,M,V)

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

(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS,
P - PEANUTS, S - SULPHITES,
SS - SESAME, SY - SOY, V -
VEGETARIAN, VG - VEGAN)

PUDDINGS

Profiteroles, dark chocolate
sauce | (D,E,G)

Rhubarb eton mess, vanilla
Chantilly cream | (D,E)

Selection of English chees-
es, millers crackers, pickles,
chutney and fruit. 4 cheeses |
(D,G,V) £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.