



FEBRUARY SET LUNCH MENU

2 Courses £23pp

3 Courses £27pp

STARTERS

Chefs soup of the day, Gilda bakery bread & butter (G,VG)

Vegan with no butter

Mangalitza pork & wild mushroom terrine, burnt apple, mustard aioli (G,M,S)

Garlic mushrooms, toasted sourdough, coriander, hazelnut pesto, Parmesan
(D,G,N)

MAIN COURSES

Cottage pie, buttered peas (D,G,S)

Baked herb crumb haddock, warm tartare, potato cake (D,E,F)

Satay roasted cauliflower, peanut & lime sauce (N,SS,VG)

PUDDINGS

Treacle tart, honeycomb ice cream (D,E,G)

Vegan pecan & maple brownie, raspberry sorbet (N,VG)

Affogato (D)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. All prices include vat. Available Monday-Saturday 12-2:30pm.