



2 Courses £25pp 3 Courses £29pp



Chefs soup of the day, Gilda sourdough & Guinness butter (G,VG) Vegan with no butter Smoked mackerel pâté, granary toast (D,F,G)

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

MAIN COURSES

 $\begin{array}{c} Chargrilled \ beef \ rump, \ roquette \ \& \ Parmesan \ salad, \ chimmi \ churri, \ skin \ on \ fries \\ (D.S) \end{array}$

Steamed Cornish mussels, cider & chorizo cream, skin on fries (р,мо,s)

Chickpea & spinach tagine, giant cous cous & preserved lemon (c,vc)

PUDDINGS

Caramel affogato (D,E,N)

Vanilla pannacotta, honeycomb, rhubarb, torched meringue (d.e.) Strawberry pavlova (sy,vg)

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.