



## JUNE SET LUNCH MENU

2 Courses £25pp

3 Courses £29pp

### STARTERS

Chefs soup of the day, Gilda sourdough & Guinness butter (G,VG)

*Vegan with no butter*

Smoked mackerel pâté, granary toast (D,E,G)

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

### MAIN COURSES

Chargrilled beef rump, roquette & Parmesan salad, chimmi churri, skin on fries (D,S)

Steamed Cornish mussels, cider & chorizo cream, skin on fries (D,MO,S)

Chickpea & spinach tagine, giant cous cous & preserved lemon (VG)

### 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.*