



Set Menu

Monday - Friday 12pm - 2.30pm

2 courses £23 | 3 courses £26

Roast cauliflower soup, homemade bread
Chicken Milanese, preserved lemon, green olive, new potato
Sticky toffee pudding, butterscotch, vanilla ice cream **V**

Bread & whipped butter basket £7 | Padron peppers **VG** £5 | Olives **VG** £5

Starters

Roast cauliflower soup, homemade bread £7.5
Chicken & leek terrine, dates, soda bread £9.5
Confit salmon rillettes, English muffin £12
Wild mushrooms on toast, crispy hen's egg, truffle £9
Pork & apple Scotch egg, piccalilli £9.5
Crispy whitebait, tartare £8

Sharers

Meat & cheese, prosciutto, coppa, Suffolk gold, smoked Brie, olives, caperberries, chutney, artisan crackers £22
Ploughman's, Cheddar & calvados fondue, honey roast ham, spring onion, pickles, tomato, bread £22
Fish plate, smoked salmon, whitebait, prawns, scampi, Marie Rose, tartare, lemon, bread £25

Mains

Beer battered haddock, scraps, mushy peas, curry sauce, chips, tartare & pickled onion £19.5
Beef burger, gem lettuce, gherkin, tomato, garlic mayo, streaky bacon, Applewood, fries £19.5
Cumberland sausage, mash, red cabbage, apple, shallot gravy £18
Rump steak, chimichurri, fries £29.5
Pie of the day, chips, greens & gravy MP
Hake, chorizo & bean stew, almonds, house bread £19
Roasted pumpkin, lentil tarka dhal, cumin yogurt **VG** £17
Chicken Milanese, preserved lemon, green olive, new potatoes £19

Sides for the table £7

Parmesan green beans | potato rosti, truffle, Parmesan
orange & thyme carrots | beer braised hispi cabbage, crispy onions

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team