**Set Menu** (Monday - Friday 12pm - 14.30pm)

### 2 courses £23 | 3 courses £26

Chicken & leek terrine, dates, soda bread

Chicken Milanese, preserved lemon, green olive, new potato

Sticky toffee pudding, butterscotch, vanilla ice cream V

#### **Small Plates**

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

Roasted cauliflower soup, homemade bread £6.5

Chicken & leek terrine, date, 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, crispy cod bites, Marie rose, Tartare, lemon, bread £25

# **Mains**

Beer-battered haddock, scraps, mushy peas, curry sauce, chips, Tartare & pickled onion £19

Beef burger, gem, gherkin, tomato, garlic mayo, streaky bacon, Applewood, fries £19.5

Cumberland, mash, red cabbage, apple, shallot gravy £18

Rump steak, chimichurri, fries £28

Steak & ale pie, chips, greens, gravy £22

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

Venison bourguignon pie, champ mash, carrots, seasonal greens, gravy £38 for 2

# Sides for the table £7

Parmesan green beans | potato rosti, truffle, Parmesan orange & thyme carrots VG | 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

