



RESTAURANT WEEK MENU

AVAILABLE 5TH MARCH - 9TH MARCH

TO START

Mussels

Steamed shetland mussels, Thai green curry sauce, served with warm sourdough (gfa)

Souffle

Twice baked cheddar souffle, parmesan cream (v)

Ham

Pressed ham hock, pease pudding, beetroot gel, crispy potato (gf,df)

TO CONTINUE

Steak Flatbread

Bavette steak, warm flatbread, chimichurri, roasted mediterranean vegetables (df)

Cod

North sea cod, new potatoes, brown shrimp, lemon, samphire (gf)

Porchetta

Herb stuffed & rolled pork belly, wild garlic potatoes, charred broccoli, red wine jus (gf,df)

Cauliflower

Pan roasted cauliflower 'steak', Tikka Sauce, lemon yoghurt, wild rice (v,gf)

TO FINISH

Mousse

Milk chocolate mousse, dark chocolate soil, caramlised white chocolate, blood orange (gf)

Crumble

Yorkshire forced rhubarb & apple crumble, Temon Farm golden delicious ice cream

Pannacotta

Vanilla pannacotta, torched orange, lemon curd (gf)

2 COURSES FOR £15 | 3 COURSES FOR £20

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | GFA/DFA- can be adapted to be Gluten Free/Dairy Free
PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL.
PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.