

## Set Price Menu – May

Monday – Friday 12 - 7pm

**2 courses 12.45 per person // 3 courses 15.45 per person**

Soup of the day served with ciabatta

Smoked mackerel, pickled cucumber and cream cheese

Venison and pork terrine with dried cranberries, oatcakes and blackberry chutney

Blue cheese fritters served with fig and chilli jam

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Roast chicken supreme stuffed with brie and sun blushed tomatoes,  
baby new potatoes, asparagus spears, jus

Braised beef shin, black pudding mash, roasted root vegetables, jus

Spiced vegetable and bean burger, hand cut chips, salad and burger sauce

Mussels with bacon, spring onion, wheat beer and chips

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Chocolate pot, orange segments and orange Chantilly cream

Mango cheesecake with passionfruit coulis and mango sorbet

Salted caramel crème brûlée

A selection of fine cheese with spiced rhubarb chutney and oatcakes

Add a glass of 125ml wine for £3.40  
Trebiano-Ugni Blanc, Sangiovese Red or Sangiovese Ros

*Items on this menu are subject to change.*