



LUNCH SET MENU

TWO COURSES £22 | THREE COURSES £26

Includes a 175ml glass of house wine, pint of beer, or soft drink

STARTERS

Classic French onion soup, Gruyère cheese and mustard croute

Creamed wild mushrooms, poached St. Ives hens' egg,

Hollandaise sauce, brioche

Atlantic prawn cocktail, bloody Mary dressing, caviar,

sourdough crisps (f)

MAIN COURSES

Herb crusted fillet of hake, shellfish, mussel and sweet corn
chowder, herb oil (f)

8oz pork cutlet, caramelised hispi cabbage and fried onions,

Dauphinoise potato, mustard sauce

Sri Lankan vegetable and chickpea curry, coconut rice,

poppadum's, mango chutney (v, vg)

DESSERTS

Sticky toffee pudding, honeycomb, vanilla ice cream,

butterscotch sauce (gf)

Vanilla cheesecake, warm winter berry compote

Raspberry and white chocolate crème brûlée, shortbread biscuit

Selection of ice creams or sorbets (gf, v, vg)

Enquire with the team about our flavours

All prices are inclusive of VAT.

A discretionary 12.5% charge will be added to your bill.

(v) - vegetarian (vg) - vegan (gf) - non-gluten containing ingredients (df) - dairy free (f) - contains fish

For more information on allergens, calories, or dietary requirements, please speak to one of the team. Generally, the recommended daily calorie intake is 2,000 calories a day for women and 2500 for men.