



SET MENU

SUMMER

2 COURSE £20 3 COURSE £25

STARTERS

Smoked Salmon, Pickled Cucumber, Bread & Butter **GF**

Hummus, Toasted Nuts & Seeds, Warm Pitta **V GF**

Garlic King Prawns **GF**

Oven Roasted Chorizo & Ciabatta **GF**

MAINS

Sausage & Mash, Red Wine Gravy

Burger & Chips with Bacon, Cheese, Tomato & Gherkin **GF**

Fish & Chips, Tartare Sauce

Charred Broccoli & Feta Salad **V GF Vegan**

Aubrey Allen 28 Day Dry Aged Rump Steak

with Skin on Fries, Garlic Butter,

Watercress & Radish Salad, Beef Tomato **GF** - £4 surcharge

DESSERTS

Bramley Apple Crumble & Vanilla Ice Cream

Strawberry Eton Mess **GF**

Sticky Toffee Pudding

V - Vegetarian GF - Gluten Free option available.

Please note some dishes may require a slight alteration in order to be gluten free.

Please inform your server of any allergies when ordering.