

3 Course's For £25

To Start

Feta, Mozzarella & Blushed Tomato Arancini | Tomato Sauce | Parmesan

Goey Potted Camembert | Toasted Sour Dough &

Crisp Flat Breads | Chilli Jam ^{GF}

Cauliflower & Truffle Soup | Cheese & Ham Toasted Croissant

Crispy Tempura Monkfish | Onion Bhaji & Curry Sauce

To Follow

Panko Chicken Satay | House Satay Sauce | Lime Jasmine Rice

Crudit , Broccoli & Spinach | Baby Coriander ^{GF}

Roasted Pork Fillet | Buttered Crushed Potatoes & Deli Black Pudding

Sticky Jus | Cider Apple Sauce

Cod, Hake & Haddock Bladebone Fish Pie

Gratinated with Cheese & Crumb | Crushed Peas & Spinach ^{GF}

Wild Mushroom & Spinach Mac 'n' Cheese | Garlicky Bread

5oz 28day Feather-Blade Steak | Sticky Jus | Peppercorn Sauce

Koffman Chips | Pea shoots, Pickled Shallot | Buttered Spinach ^{GF} (+£3)

To End

Warm Chocolate Bread n Butter" Pudding | Creamy Vanilla Custard

Warm Diddy Deli Chocolate Brownie | Choco Sauce | Clotted Ice-Cream ^{GF}

Toggy Goats, Cornish Yarg & Brie | Water Biscuits | Red Onion Jam ^{GF}

Chantilly Cream profiteroles | Biscoff & Raspberry | Chocolate Sauce

Raspberry & White Chocolate Cr me Brul e | Peanut &

Chocolate Chip Cookie ^{GF}

