SET MENU

Three Courses for £20.00 per person

TO START

Beetroot & Hen's Egg Salad (v)

Candied walnuts, Mustard dressing (ve available)

Welsh Rarebit

Grilled cheddar, English mustard, dark ale, toasted sour dough, green salad, truffle dressing Salad Lyonnaise Starter/Main

Crisp bacon, sourdough croutes, soft hen's egg, fresh herbs

Crispy Devilled Whitebait

Sauce tartare, fresh lemon

MAIN COURSES

Smoked Haddock

Soft hen's egg, new potatoes, grain mustard beurre blanc

Creamy Polenta, Aged Italian Cheese (v)

Starter/Main Fricassée of woodland mushrooms, extra virgin olive oil Butcher's Steak & Chips

Bearnaise sauce, chunky chips, piccolo tomatoes

Mr Lamb's Shepherd's Pie

Creamy egg mashed potatoes, buttered peas

Escalope of Chicken Milanese

Fresh rocket, piccolo tomatoes, shaved pecorino, fresh lemon

Gnocchi, Fresh Tomato Sauce (ve)

Starter / Main Fricassée of woodland mushrooms, cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.50 / Green Salad, Truffle Dressing (ve) 3.50 Fries, Sea Salt (ve) 3.50 / Crispy Onion Rings (ve) 3.50 / Buttered Green Peas (v) 3.50

DESSERTS

Dark Chocolate Brownie (v)

Milk ice cream

Summer Fruits Poached In Sparkling Wine (ve)

Speak to your server for today's flavour

Alex James' Blue Monday or Vintage Mature Cheddar (v) Fig chutney, Peter's Yard biscuits

Ice Creams & Sorbets (v)
Speak to your server for today's
flavour