

**FRESHLY BAKED  
SOURDOUGH (V) 3.75**  
Salted English butter

## SAMPLE EARLY DINNER MENU

2 Courses £20.95 per person | 3 Courses £24.95 per person

Available everyday from 5:30pm – 6:30pm

**MARTINI GREEN OLIVES  
(VE) 3.75**  
Cerignola

### TO START

Beetroot & Hens'  
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 hens' egg, fresh herbs*

Crispy Devilled  
Whitebait

*Sauce tartare, fresh lemon*

### MAIN COURSES

Smoked Haddock

*Soft hens' egg, new potatoes,  
grain mustard beurre blanc*

Butcher's Steak & Chips

*Bearnaise sauce, chunky chips,  
piccolo tomatoes*

Escalope of Chicken Milanese

*Fresh rocket, piccolo tomatoes,  
shaved pecorino, fresh lemon*

Creamy Polenta, Aged Italian Cheese (v)

*Starter / Main*

*Fricassée of woodland mushrooms,  
extra virgin olive oil*

Mr Lamb's Shepherd's Pie

*Creamy egg mashed potatoes,  
buttered peas*

Gnocchi, Fresh Tomato Sauce (ve)

*Starter / Main*

*Fricassée of woodland mushrooms,  
cherry tomatoes, fresh basil*

### SIDES

Buttered Leaf Spinach (v) 3.25 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.25  
Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Green Peas (v) 3.25

### DESSERTS

Dark Chocolate Brownie (v)

*Milk ice cream*

Alex James' Blue Monday or

Vintage Mature Cheddar (v)

*Fig chutney, Peter's Yard biscuits*

Summer Fruits Poached In Sparkling Wine (ve)

*Speak to your server for today's flavour*

Ice Creams & Sorbets (v)

*Speak to your server for today's flavour*