Freshly Baked Sourdough 3.95 (v) Salted English butter

MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL Martini Green Olives 3.95 (ve) Cerignola

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) 3.25/Chunky Chips (ve) 3.25/Green Salad, Truffle Dressing (ve) 3.25Fries, 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 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

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.