

January Set Lunch Menu

2 course £18.50

Monday to Friday 12-2:30pm

To start

Cream of leek and potato soup, buttered herbed croutons ... D,C,G

Pan seared scallops celeriac puree, black pudding crumb, pomegranate syrup ... D,G

Salt and chilli belly pork bites, soy and noodle broth ... D,C,G,E

Beetroot and feta salad, quinoa and mint ... D

The main event

Pan roasted chicken supreme, colcannon potato, chasseur sauce ... D,SD,MU

Slow braised brisket, herb polenta cake, white wine blackberry sauce ... D,SD

Brancaster mussels mariniere , toasted focaccia bread ... G,C,MO,SD,D

Nut roast wellington, tomato sauce, seasonal veg ... C,N,L,SD,E

Fish pie in creamy white wine sauce, topped with mashed potato ... D,F,SD

Lambs' liver and bacon, creamed mash potato ... SD,D

Nduja chicken linguini, in tomato sauce ... G,C,D

Sides £4.95

Seasonal veg ... D

Hand cuts or French Fries

Side salad ... MU

Garlic ciabatta bread ... D,G

E= contains egg, G= contains gluten, D= contains dairy, N= contains nuts, F= contains fish, SD= contains sulphur dioxide, MU= contains mustard/mustard seeds, MO= contains mollusc, CR= contains crustaceans, S= contains sesame seeds, C= contains celery, L= contains lupin, SO= contains soya, GFA= gluten free available, VE= vegan

If you have a food allergy, please ask server to see allergen file. Many of our dishes can be adapted to suit. All dishes may contain traces of nuts and all other allergens; fish may contain traces of bones.