



## 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**

Brancaister 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.**