

Winter Set Menu

Monday to Thursday 12-2:30pm 2 course £18.50

Monday to Thursday 6pm -8pm 2 courses £22.50

To Start

Soup of the day, 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 marinere , 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, bacon & onion, creamed mash potato ... SD,D

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

Pie of the day, chips & Gravy (please check with your server)...G,D,SD

Seafood Platter, Fries. Tartar Sauce...G,F,MO,CR,SD

Sides £4.00

Seasonal veg ... D

Hand cut 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.