



..... MONDAY – FRIDAY

Lunchtime Set Menu

2 COURSES £18 | 3 COURSES £24

Monday–Thursday, 12–2pm (last orders 2:15pm)

Friday, 12–2:30pm (last orders 2:45pm)

Starters

Selection of Cured Meats

caper berries, rocket

Salt Cod Arancini

saffron aioli

Beetroot Hummus (vegan adaptable)

toasted walnuts, parsley oil, olives & garlic flatbread

Mains

Ale Battered South Coast Haddock

home cut chips, minted pea purée, tartare sauce

The Burger

maple glazed bacon, raclette cheese, gem lettuce, tomato, burger

sauce, smoky BBQ spiced fries

Margherita (vegan adaptable)

mozzarella, parmesan, olive oil, fresh basil

Desserts

Blackberry Cheesecake (vegan adaptable)

blackberry compôte, almond streusel

Caramel Apple

caramelised apple, puff pastry, caramel, white chocolate crème

pâtissière

Ice Cream Medley

chocolate, vanilla, strawberry

A La Carte menu also available

Our set menu is subject to change monthly and all dishes are non-exchangeable.

We cannot guarantee that any of our food is suitable for those with allergies due to the risk of cross-contamination.

Our vegan food is made to a vegan recipe but is not suitable for those with dairy and egg allergies.

Please ask a member of staff if you require more information regarding our menu ingredients or allergens.