EST 2003

The A Bar

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

Pork, Apple & Black Pudding Sausage Roll
honey mustard emulsion

Salt Cod Arancini
saffron aioli

Jerusalem Artichoke Velouté (vegan adaptable)
crispy Parma ham, truffle oil, chive, crusty sourdough

Mains

Buckwells Cumberland Sausages
mash potato, charred tenderstem broccoli, onion & red wine jus, parsnip crisp

Ale Battered South Coast Haddock Burger
tartare sauce, baby gem, home cut chips

Halloumi & Couscous Salad (vegan adaptable)
tzatziki dressing

Desserts

Carmel Apple
caramelised apple, puff pastry, caramel, white chocolate crème pâtissière

Blackberry Cheesecake (vegan adaptable)
blackberry compôte, almond streusel

Selection of Ice Creams/Sorbets (vegan)

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.