





Starter, Main and Glass of Beer or Wine for £27

WHILST YOU WAIT...

Pancetta butter with homemade bread and crisp bread (n) - £5.5 Gordal olives (vg)(gf) - £4 | Siracha pork scratchings - £3.5

STARTERS

Buttermilk fried chicken, katsu mayonnaise, pickled ginger, daikon, radish

Smoked salmon, whipped goats' cheese, candied beetroot, crispbread (£3 supp)

King prawn cocktail, bloody mary mayonnaise (gf) (£3 supp)

Soup of the day (vg)(gf)

MAINS

Free range chicken breast with pork and caramelised leek stuffing Salt marsh Cumbrian lamb rump, minted lamb gravy (gf) - (£5 sup)

Belted Galloway beef rump (gf)

Porcini mushroom, winter beans, nut roast (vg)(gf)(n)

Served with: Roast potatoes, honey roasted carrots, green vegetable medley, Yorkshire pudding, gravy.

DESSERTS

Lemon meringue, limoncello lemon curd, whipped cream (v) - £6.5

Sticky toffee pudding and custard (vg) - £6.5

Chocolate truffle brownie torte (vg)(gf)(n) - £6.5

SIDES

Truffle cauliflower cheese (v) – £5 | Yorkshire pudding (v) – £2 Roast potatoes – £3 (vg)(gf) | Gravy – £2 (gf)(vg available)

Items are prepared in a kitchen where all of the major food allergen groups are present. Please inform your server if you have any allergies, or, intolerances.

Key: (v) Vegetarian, (vg) Vegan, (g) gluten free, (n) contains nuts