

Set Menu

Two courses £27
Three courses £34

Starters

Garlic bread (V) – plain or cheesy

Focaccia (V) – whipped feta, pistachio, olives, olive oil, balsamico

Soup of the day (V) – sourdough bread

Boerewors – traditional South African farmers' sausage served with polenta (pap) and chakalaka

Salt and pepper baby squid – lemon aioli

Ash baked beetroot (Vg) – pickled fennel, beetroot jus, kohlrabi

Mains

Goats cheese salad (V) – mixed leaves, candied walnuts, beetroot, watercress, balsamic glaze

Roasted Cauliflower Thai green curry (Vg) – with charred corn, rice, pak choy and samphire pakora

Real ale dill battered haddock – aged salt and vinegar chips, tartare sauce and pea purée

Pan fried seabream fillet – baby potatoes, lemon and parsley butter, edamame bean, shallot samphire

Bobotie - Traditional South African dish with ground beef, seasoned with Malay spices, baked with a fluffy egg

topping, served with rice and Mrs Balls' chutney

Sunday Carvery – A choice of 5 roasts (or a Vegan Nut roast) - served with a selection of vegetables, roast potatoes, Yorkies and gravy **(only available Sunday lunchtimes)**

10oz Prime Rump Steak – lightly brushed with our secret basting sauce, char-grilled to perfection and served with chips and pepper sauce **(£5 supplement)**

Half rack of juicy pork short ribs served with chips
Steak pie – buttered greens, mustard mash and pepper sauce
Smokey Jo'burger - homemade beef burger with bacon and Emmental cheese

Desserts

Chocolate and orange torte (Vg) – mandarin compote'

Lime roasted pineapple (Vg, GF) – passionfruit and vegan coconut mousse

Sticky toffee pudding – toffee sauce and candied walnuts

Vanilla baked cheesecake – spiced poached pear

Homemade Lemon Bavarois (GF) – with poached rhubarb and almond praline

Ice cream (2 scoops) – vanilla pod, strawberry, Swiss chocolate, mint choc, salted caramel, honey and ginger

Sorbet (2 scoops) – raspberry, lemon, blood orange, pina colada, mango, VEGAN coconut

Dom Pedro (adult milkshake) – Whiskey, Tia Maria, Kahlua, Amarula, Baileys or Sambucca