

Set Menu

Two courses £27
Three courses £33

Starters

- Garlic bread (V)** – plain or cheesy
- Warm sourdough (Vg)** – babaganoush, zhug, coriander
- Soup of the day (V)** – sourdough bread
- Boerewors** – traditional South African farmers' sausage served with polenta (pap) and chakalaka
- Taleggio arancini (V)** – with green mayo
- Crayfish and king prawn cocktail** – sourdough toast

Mains

- Goats cheese salad (V)** – mixed leaves, candied walnuts, beetroot, watercress, balsamic glaze
- Coal baked heritage beets (Vg)** – roasted carrots, poached pear, pumpkin seeds, kale, pesto, tofu purée
- Real ale dill battered haddock** – aged salt and vinegar chips, tartare sauce and pea purée
- 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
- Curied chickpea and coriander burger (V)** – baby gem, tomato and lemon mayo
- Smokey Jo'burger** - homemade beef burger with bacon and smoked applewood cheese

Desserts

- Vanilla panna cotta** – cherry compote, brandy snap
- Chocolate brownie (Vg)** – salted caramel ice cream
- Apple frangipane** – pear and apple compote, cinnamon ice cream
- Pecan pie (GF)** – with pouring cream
- Sticky toffee pudding** – toffee sauce and candied pecans
- Mövenpick ice cream (2 scoops)** – creamy custard vanilla, Swiss chocolate, strawberry, caramelita, mint choc
- Mövenpick sorbet (2 scoops)** – mango/passionfruit, raspberry, lemon
- Dom Pedro (adult milkshake)** – Whiskey, Tia Maria, Kahlua, Amarula, Baileys or Sambucca