

2 course £29

3 course £35

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

To Share

Rosemary & sea salt focaccia, confit garlic £8.25 (V)(VGO)

Nocellara olives £6.50 (V)(GF)(VG)

Wild mushroom pâté, toasted treacle bread £9.25 (GFO)(V)

Starters

Twice baked Comté cheese soufflé, pear, cavolo nero, perry cream (V)

House smoked mackerel, radicchio, Granny Smith apple, grapes, lavosh (GFO)(DFO)

Confit chicken, morcilla & leek terrine, wheat beer onions, pickles, beer toast (DFO)(GFO)

Mains

Free range chicken, root vegetable boulangère, savoy cabbage, morel mushroom sauce (GF)(DFO)

Cornish hake, cauliflower, pancetta, butter beans, gribiche, dill oil (DFO)(GF)

Squash, sage & ricotta brioche pie, mash, cavolo nero, pinenut butter sauce (V)(NFO)

Desserts

Canterbury apple tart, malt crème fraîche (V)

Iced peanut butter parfait, tuile, salted caramel (V)(GFO)(N)

Dark chocolate cake, cherries, Kirsh mascarpone cream (V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option (VE) vegan (VGO) vegan option (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)