

# LUNCH & EARLY EVENING MENU

Monday-Thursday

12pm-7pm

2 courses - £18

3 courses - £23

## STARTERS

### Soup of the Day;

artisan sourdough roll , whipped Maldon sea salted butter (v)(pbo)

### Crispy Smoked Sea Salt & Pepper Squid;

aioli, grilled lemon

### Moroccan Lamb Kofta;

spiced yoghurt, roasted chickpeas, black olive tapenade, pomegranate

## MAINS

### Olde English Sausage & Mash;

seasonal vegetables, red wine gravy

*~ upgrade to cheddar cheese, colcannon or wholegrain mustard mash +1.5 each ~*

### Brewpoint Beer-Battered Cod & Chips;

mushy peas, tartare sauce

### Garlic & Herb Pork Belly Bonbon;

dauphinoise potato, black pudding, braised leeks and carrots, red wine jus

### Aromatic Thai Green Curry;

coconut, pak choi, bell pepper, baby corn, sugarsnap peas, pea & coriander jasmine rice (pbo)

*~ add pan-seared seabass, corn-fed chicken or king prawns +5 each ~*

## DESSERTS

### Salted Caramel Brûlée;

shortbread biscuits (v)

### Sticky Toffee & Date Pudding;

espresso toffee sauce, candied coffee beans and vanilla ice cream (v)

### Raspberry & Dark Chocolate Brownie;

raspberry ripple ice cream, fresh raspberries (v)

## SIDES

Skinny Fries (pb) / Chunky Chips (pb) / Dauphinoise Potato (v) / Buttered Mash (v)(pbo)

4.5

Truffle & Italian Hard Cheese Fries (v)

6.5

Beer-Battered Onion Rings

4.5

Seasonal Vegetables (v) (pbo)

4.5

Green Salad; baby gem, pickled shallots, cucumber, roasted tomato, fresh herbs (pb)

4.5



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available. Available Monday - Thursday only. Full T&Cs online.