

## Saturday Set Menu

Two courses 20

Three courses 25

### Starters

French onion soup, Gruyère crouton

Salt & pepper calamari, aioli

Pork croquettes, chipotle mayo

Roast heritage carrot, tenderstem, cauliflower tabbouleh, superstracia (vg)

### Mains

Pumpkin ravioli, fresh tomato & basil (vg)

Pan-fried seabass, capers, black olives, new baby potatoes

Steak & ale / Chicken & leek pie ~ mash, buttered greens, gravy

Confit duck leg, braised lentils, curly kale

10oz Sirloin, fat chips, house salad, peppercorn sauce (£5 supplement)

### Puddings

Orange & almond cake, vegan vanilla ice cream (vg)

Chocolate brownie, mascarpone

Apple & plum crumble, custard

Sticky toffee pudding, vanilla ice cream

An optional 12.5% service charge is added to bills, all of which is distributed amongst staff.  
Full allergen menu available on request.