

### **STARTERS**

Homemade soup of the day with warm sourdough bread (V/VE/GF)

Smoked salmon fish cake with spinach cream and salad

Chicken and smoked bacon terrine with toasted brioche and homemade  
tomato chutney (GF)

Garlic mushrooms on toasted sourdough (V/GF)

### **MAINS**

The County fish pie with garden peas (GF)

Sausage and mash with onion gravy

Vegan bean chilli with aromatic rice (VE/V/GF)

Mediterranean vegetables in arrabiata sauce with penne pasta and warm  
rosemary and garlic focaccia. (V)

### **DESSERTS**

Chocolate pot topped with honeycomb and mixed berry compote (GF/V)

Apple & blackberry crumble served with custard (VE)

Banana split (GF/V/VE)

Treacle tart served with vanilla ice cream (V)

**2 COURSES** - £13.50 or **3 COURSES** - £17.00

Includes vat at 20%

Please inform a member of staff if you have any allergies

V - Vegetarian, VE - Vegan, GF - Gluten Free