

STARTERS

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

Tomato, mozzarella and rocket focaccia with basil pesto (V)

Pan fried Cajun spiced chicken livers served with toasted brioche bread (GF)

Tempura fried squid rings with a garlic mayonnaise (GF)

MAINS

Katsu fish curry served with basmati rice

(add poppadom + mango chutney £1.50) (GF)

BBQ bacon burger with lettuce, relish and skinny fries

Autumn cous cous with roast butternut squash and feta cheese (V)

Steak mince cobbler served with mash potato

(add some seasonal veg for £3.00)

DESSERTS

Bakewell tart served with vanilla ice cream (V)

Vegan mango and vanilla rice pudding (GF/V/VE)

Profiteroles served with chocolate sauce (V)

Vanilla cheesecake with autumn berry compote (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

SERVED MONDAY - FRIDAY 17:30 to 19:00