



2 courses £16 | 3 courses £20

## STARTERS

Soup Of The Day *Warm Bread* GA, DA, V, VGNA

Chorizo Arancini *Pesto Mayonnaise, Frisée, Radicchio And Lollo Rossa Leaves* GA

Salt And Pepper Squid *Lemon And Dill Aioli, Pickled Courgette, Onion, Pepper And Cucumber* DA

## MAINS

Orford Smoked Fish Platter *Mixed Leaves, Lemon Mayonnaise And New Potatoes* GA, DA

Fillet Of Bream *Roasted New Potatoes, Caper Lemon Butter, Tenderstem Broccoli And Creamy Dill Sauce* GA

Cumberland Sausages *Caramelized Red Onion Mash, Winter Greens And Rich Red Wine Gravy* GA

Slow Cooked Vegetable Chilli *Basmati Rice, Sour Cream, Guacamole And Tortilla* DA, V, VGNA

## DESSERTS

White Chocolate Tort *Mixed Berry Compote*

Espresso Crème Brûlée *Short Bread* GA, V

Lemon Drizzle Cake *Stewed Rhubarb* DA, V, VGNA

### ALLERGENS & INTOLERANCES

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredient's.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements.

Please advise us if you require your dish adapting.