

January Set Menu

To start

Braised beef crumpet
bone marrow hollandaise

Sardines on toast
salsa verde

British onion soup
house bread VG

To follow

Braised featherblade
beef fat mayonnaise, rosti chips

Smoked haddock & leek risotto

Vegetable stew & dumplings VG

To finish

Sticky toffee pudding
butterscotch sauce, vanilla ice cream

Opera cake VG

Creme caramel

2 courses £19.5

3 courses £24.5

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team

