

## January Sale Menu 2 courses £18 / 3 courses £22

## Small plates

Chicken & ham hock terrine, curried cauliflower, golden raisins, coronation mayonnaise DF GFA

Cured trout, granny smith, cucumber, crème fraiche, dill GF Red pepper hummus, toasted seeds, spiced chickpea, flatbread VG GFA

## **Mains**

Braised ox cheek, mash, crispy onions, chard, onion ketchup GFA Mushroom risotto, pickled wild mushrooms, vegan parmesan, truffle VG GF

Cod, kale, mussel & clam cassoulet GF DF

## **Desserts**

Sticky toffee pudding, butterscotch sauce, caramel ice cream Figs, apricot, toasted oats, mango, maple & thyme dressing VG GF Apple & pear crumble, vanilla ice cream VG GF

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

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

An optional 10% service charge will be applied to your bill