

# SET MENU- DAIRY FREE

AVAILABLE MONDAY—SATURDAY 12PM-6PM
1 COURSE £15 / 2 COURSES £20 / 3 COURSES £25

FOR THE TABLE- £5

OLIVES (VG)

PROPER PORK SCRATCHINGS

APPLE SAUCE

SPICED NUTS (VG)

### STARTERS

CURRIED CARROT & LENTIL SOUP (VG)

TOASTED SEEDS

PORK, APRICOT & PISTACHIO TERRINE SPICED TOMATO CHUTNEY. TREACLE TOAST

### MAINS

MUSHROOMS ON TOAST (VG)
SAGE PISTOU. SUPER SALAD

LAMB BALLOTINE
BEEF DRIPPING CARROT, GREENS,
I AMB JUS

BLACK PUDDING SCOTCH EGG SUPER SALAD, PROPER PORK SCRATCHING

#### FLAT IRON STEAK (£5 SUPP)

GARLIC & SHALLOT RUB, TOMATO SALAD, SHALLOT & TOMATO DRESSING, MUSHROOM KETCHUP

SIDES- £5.5

TRIPLE COOKED CHIPS (VG) TOMATO & FENNEL SALAD (VG)

SEASONAL VEGETABLES



### **DESSERTS**

2 SCOOPS OF HOMEMADE SORBET BLOOD ORANGE (VG)

ORANGE & ALMOND POLENTA CAKE (VG)
HONEYCOMB. BLOOD ORANGE SORBET

## HOT DRINKS £4.50

OUR COFFEE IS SOURCED FROM LOCAL SUPPLIERS GARAGE COFFEE ROASTERS. WE USE THEIR MAYPOLE BLEND.

AMERICANO LATTE ESPRESSO
CAPPUCCINO FLAT WHITE HOT CHOCOLATE

**GOOD & PROPER LOOSE LEAF TEAS** 

ENGLISH BREAKFAST PEPPERMINT EARL GREY

OUR HOT DRINKS ARE SERVED WITH A HOMEMADE CHOCOLATE TRUFFLE & WE HAVE

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.