

# JULY SET MENU

TWO COURSES 11.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm

## STAR INGREDIENT



*Chef Clive has worked his magic to create two delicious dishes which feature our star ingredient, the strawberry. Not just for desserts, this versatile fruit works equally well in a salad when paired with salty, tangy feta cheese.*

## NIBBLES

Rustica olives **ve gf df** 2.25 Basket of stone-baked artisan baguette **gf** (with gf bread) **df** (without butter) 2.00 Garlic baguette **v** 2.80  
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise **v** 4.25  
Half or whole sourdough loaf with unsalted butter **df** (without butter) 2.00 / 4.00

## STARTERS

Cucumber gazpacho, crème fraîche, olive oil drizzle **v**

\*

Feta, spinach and strawberry salad, strawberry vinaigrette **v gf**

\*

Potted ham hock, apple & capers, baguette croutons **gf** (with gf bread), **df**

## MAINS

Herb crusted haddock, mussels, saffron sauce & mousseline potatoes

\*

Merguez sausages, Moroccan vegetables & cous cous

\*

Steak Frites, garlic & herb butter, chips, green salad (2.00 supplement) **gf** (without chips)

\*

Summer vegetable risotto, tomato & basil essence **ve gf df**

## DESSERTS

Strawberry fool, cat's tongue biscuit **v gf** (without biscuit)

\*

Vanilla sponge madeleines, warm chocolate sauce **v**

\*

Rhubarb & custard, honeycomb crisp **v gf**

*We're always delighted to suggest the perfect wine to complement your meal. Please do ask your server.*

## SIDES

Chips **v df** Dauphinoise potato **v gf** Mixed leaf salad **ve gf df** 3.50 Sweet potato wedges with zesty lime mayonnaise **ve df** (without mayonnaise)  
Roasted mixed heritage carrots **ve gf df** French beans, peas & broad beans **ve df** (without butter), **gf** 3.90