

Open Kitchen

Please note we are a cashless venue

2 Courses 19.95

3 Courses 24.95

Starters

Mains

Roasted Sweetcorn Veloute *●

Toasted sourdough

Dingley Dell Pork Chop (gf)

Bubble & squeak, apple & sage jus

Crispy Chimichurri Squid

Lemon mayonnaise

Pan-fried Seabass (gf)

New potatoes, spring onion &
watercress salad

Hoisin Duck Salad (gf)

Salted cucumber, peanuts

Wild Mushroom Risotto (gf) ●

Parmesan, toasted pine
nuts

Desserts

Sticky Toffee Pudding (gf)

Homemade butterscotch
sauce & salted caramel
ice cream

Winter Berry Pannacotta (gf)

Buttermilk pannacotta,
winter berry compote,
pine nut brittle

Chocolate Cheesecake (ve)

Spiced clementine &
orange sorbet

* = Can be made gf

● = Can be made ve

(MC) = Members Choice 50% off

All our food waste is composted on site in our 24 hour commercial
composting machine.

Please ask your server if you'd like to take a peek inside

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace
allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request