



Lunch Prix Fixe

3 COURSE | 39

STARTER

BUTTERNUT SQUASH SOUP VEG, GF

Silky butternut soup, herb oil, sourdough toast

FRENCH ONION SOUP NF

Crouton, gruyère, onions, beef stock, local beer, thyme

MAIN

BEEF BOURGUIGNON GF, NF

Slow-cooked beef, mashed potatoes, carrots, mushrooms, pearl onions, bacon, herbs

EGGPLANT V, NF

Fried eggplant, herb aioli, celeriac purée, tomato sauce, dried olives, panko

DESSERT

STICKY DATE PUDDING NF

Toffee nut caramel sauce, vanilla ice cream

LEMON DUO V, GF

Lime, lemon, vegan meringue

V Vegan

VEG Vegetarian

DF Dairy free

GF Gluten free

GFP Gluten free possible

NF Nut free

Please advise your server of any dietary concerns as not all ingredients may be included in the menu descriptions. All of our menu items are regionally sourced, where possible. Our seafood is caught using sustainable methods.

