

## **prix fixe**

**Wednesday – Saturday**

**(12pm – 2.30pm)**

**Tuesday – Thursday**

**6pm – 7pm**

Warm focaccia bread, confit garlic, Sicilian olives £4.95 (serves 2) (V)

## **starters**

Lamb faggot, crushed minted peas, malt vinegar glaze, crispy shallots

Twice baked gruyere soufflé, perry cream, wilted kale, watercress (V)

Soup of the day (V)(GFO)

## **Mains**

Coq au vin, creamy mash, fine green beans

Wild mushroom & ricotta ravioli, wilted spinach, confit garlic & tarragon cream (V)

Pan fried hake, lyonnaise potatoes, samphire, red wine sauce, aioli

## **Desserts**

Dark chocolate brownie, marshmallow fluff, honeycomb, peanut butter ice cream

Toffee apple & vanilla parfait, crispy meringue, blackberries, vanilla fairy floss (GFO)

Cheese of the day, lavosh cracker & garnish (V)

**2 courses £14**

**3 courses £17.50**

(GF) gluten free (V) vegetarian (SF) shell fish (N) nuts