

Autumn Menu 2024

£20 for two courses

**Available Tuesday – Saturday lunch
Tuesday – Friday Dinner**

Tuesday 1st October – Saturday 12th October 2024

French onion soup with a Gruyere croute

Creamy smoked haddock pot topped with crumbs & cheese

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Ham hock, pea, mint & vegetable stew

Fillet of haddock with a crust of tartare sauce, cheese & breadcrumbs, spinach &
French fries

Tuesday 15th October – Saturday 26th October 2024

Grilled Cornish sardines on toast, garlic & parsley butter

Grilled goat's cheese with beetroot puree

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Crisp belly pork, fennel & leek gratin, mashed potato

Wild mushroom risotto with a parmesan & rocket salad

Tuesday 29th October – Saturday 9th November 2024

Chicken liver pate with chutney & toast

Warm salad of grilled halloumi with lime & caper dressing

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Chicken leek & tarragon pie topped with mash & cheese served with greens

Italian fish stew with crusty bread & aioli

We reserve the right to change items on these menus without notice

A discretionary 10 % service charge will be added to parties of 10 or more