



JANUARY SPECIAL

SET MENU

STARTERS

Soup of the day,

with sourdough bread (GF*,N,V)

Crab arancini

served with chicory, frisée, pickled fennel, carrot and lemon parmesan dressing

Pressed ham and chicken terrine

with bread and butter pickles and toasted sourdough (GF*,N)

MAINS

Classic chicken Milanese

with fries, rocket and garlic herb butter

Mushroom and truffle oil risotto

with parmesan shavings (GF)

Beer battered haddock and chips

with peas and tartare sauce (small)

DESSERTS

Sticky toffee pudding

vanilla ice cream and butterscotch sauce (GF,N)

Gooseberry posset

with honey and ginger shortbread

Ice cream and sorbet selection

(GF*,N, V, VE*)

TWO COURSES - £19.50

THREE COURSES - £25.00

Menu available from Monday 4th January 2026 until Saturday 31st January 2026

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GF*) Gluten Free alternative (N) Nuts. Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide lists of all allergens.