

# **APRIL SET MENU**

#### TWO COURSES 11.95

# Add a third course for 3.50 Available Monday to Saturday until 6.30pm

## **NIBBLES**

Rustica olives  $\it gf, df = 2.25$  Basket of stone-baked artisan baguette  $\it gf (with \it gf bread) = 2.00$  Garlic baguette  $\it v = 2.80$  Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise  $\it 4.25$  Half or whole sourdough loaf with unsalted butter  $\it 2.00 / 4.00$ 

## **STARTERS**

Cream of cauliflower & Grana Padano soup *v*Fennel & tomato salad, citrus dressing *gf, df, ve*Potted smoked ham hock, toasted sourdough *gf, df* 

#### **MAINS**

Chickpea & coriander cake, smoked aubergine purée, tomato sauce gf, ve
Beef stroganoff, pilaf rice gf
Pan-fried whole flounder, pea purée, Pickering watercress, minted new potatoes
Steak frites 'express', chargrilled Cornish minute steak, garlic & herb butter,
frites, green salad (2.00 supplement)

# **PUDDINGS**

Chocolate & walnut sponge, vanilla anglaise

Brioche & butter pudding, golden sultanas, double cream ve

Cherry & apple compote, toasted almonds gf, df, ve

#### SIDES

Chips v, df Dauphinoise potato v, gf Mixed leaf salad v, gf, df 3.50 Sweet potato wedges with zesty lime mayonnaise ve & df (without mayonnaise) 3.90 Roasted mixed heritage carrots v, gf, df 3.90 French beans, peas & broad beans ve (no butter), gf, df Roquette & parmesan salad gf 3.90 Citrus bulgur wheat salad with wheat salad 4.10

gf gluten free df dairy free v vegetarian ve vegan

