

Set Menu (12-5 Monday - Friday)

2 Courses £23, 3 Courses £26

Red pepper hummus, toasted seeds, spiced chickpea, flatbread VG

Smoked mackerel Caesar salad, gem, croutons, parmesan

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Small Plates

Mixed olives £4 | Focaccia & salted butter £4.5

Ham hock terrine, pickled cauliflower, piccalilli £9

Mackerel pâté, pickled cucumber, lemon, focaccia £9

Red pepper hummus, toasted seeds, spiced chickpea, flatbread VG £7.5

Soup of the day £6.5

½ pint of prawns, Marie Rose sauce, lemon £8.5

Burrata, heritage tomatoes, salsa verde £12

Sharing

Camembert, rosemary & garlic toasted focaccia £16

Ploughman's, pork pie, ham, cheddar, pickles, crusty bread £18

Charcuterie board, prosciutto, coppa, salami, parmesan, rocket, piquante peppers, focaccia £19

Fish board, prawns, cockles, mackerel pate, smoked salmon, capers, lemon, garlic aioli focaccia £22

Mains

Beer battered haddock, chunky chips, tartare sauce, mushy peas *small* £13.5 | *large* £19

Beef burger, crispy bacon, burger sauce, Monterey Jack cheese, fries £18.5

Smoked mackerel Caesar salad, gem lettuce, croutons, parmesan £10/ £17

Beetroot & caramelised onion tart, new potatoes, house salad £18

Chicken schnitzel, chipotle, cherry tomatoes, Parmesan, slaw, fries £22

Mackerel, lentil dahl, mango, yoghurt £21

Pie of the day, hand cut chips, seasonal veg, gravy £19

8oz 21-day aged rump steak, hand cut chips, vine tomatoes, chimichurri, Caesar salad £28

+ Peppercorn sauce £2.5

Sides to share £7

new potatoes, crispy onion, chives | market vegetables

charred hispi cabbage, romesco sauce | dressed Caesar

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team