



SAMPLE SET MENU: AVAILABLE WEEKDAY LUNCHTIMES
TWO COURSES £14 / THREE COURSES £17

STARTERS

Wild garlic soup, yogurt, chive crumb
Devilled Kentish whitebait, tartare sauce
Pork and liver pate, broad bean chutney, toast

MAINS

Sprouting broccoli, new potatoes, goats cheese, poached hens egg
Ale battered haddock, hand cut chips, mushy peas, tartare
Longhorn cheeseburger, bacon, hand cut chips

SIDES £3

Sprouting broccoli, anchovy / Wilted gem lettuce, oregano
Bag baked jersey royal potatoes, rosemary / Hand cut chips
Garden salad

PUDDINGS

Glazed lemon tart, raspberry sorbet
Dark chocolate brownie, strawberry ice cream
Preston rhubarb fool, ginger nut biscuits

British cheese board, Six Bells biscuits, fruit chutney
(£3 supplement or £8 as extra course)

Ragstone, Herefordshire (goat's cheese, soft, unpasteurised)
Baron Bigod, Suffolk (cow's milk, soft, unpasteurised)
Cote Hill, Lincolnshire (cow's milk, blue, pasteurised)
Winterdale Cheddar, Kent (firm, cow's milk, pasteurised)