



# SAMPLE MIDWEEK MENU

\*subject to regular changes

Served Monday – Thursday

**Two courses £12.50 | Three courses £14.95**

## STARTERS

**Seasonal soup of the day (V) (\*\*)**  
fresh bloomer

**Crispy fried whitebait**  
Secretts' leaves, tartar sauce

**Beetroot and chickpea falafels (VE)**  
yellow beetroot, harissa spiced houmous

## MAINS

**BBQ half roast chicken**  
tomato and red onion salad, seasoned fries, garlic mayonnaise

**Wild Mushroom, spinach and butterbean pie (VE)**  
seasonal mixed greens, seasoned fries, red onion jus

**Cumberland sausages**  
creamy mash potato, seasoned greens, red wine jus

## DESSERTS

**Blackberry Eton mess**  
crushed meringue, Chantilly cream, cherry purée

**Sticky toffee pudding**  
walnut crumb, sea salt toffee sauce, rum butter ice cream

**2 scoops of Meadow Farm Cottage ice cream or sorbet**  
Jersey Cream | Strawberry | Chocolate | Hazelnut and praline  
Lemon | Peach | Raspberry (VE)

FRESH - LOCAL - SEASONAL

### ALLERGENS & INTOLERANCES - GREEN PLATE POLICY\*

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

\*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES

(VE) = VEGAN DISHES

(\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.