

Est.



1825

The Chef's Curated Collection

Served Monday - Saturday 12pm-3pm

Two Course £26 | Three Course £30

Starters

SOUP OF THE DAY

Warm Bread & Welsh Butter G,M

CHICKEN LIVER PÂTÉ

Toasted Sourdough, Red Onion Chutney, Dressed Leaves G,SU,M,MU,E

TRUFFLE GARLIC MUSHROOMS

Toasted Sourdough, Parmesan M,G

Mains

SLOW-BRAISED FEATHER BLADE OF BEEF

Dauphinoise Potato, Braised Red Cabbage, Glazed Carrot, Bourguignon Sauce
M,SU

BEER-BATTERED HADDOCK & CHIPS

Crushed Peas, Curried Ketchup, Tartare Sauce, Lemon
G,M,E

BEETROOT, ROASTED ONION & FETA RAVIOLI

Sage butter, Parmesan, Wilted Spinach, Toasted Walnuts
N,G,SU,M

Desserts

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream
E,M,G

MIXED BERRY CRUMBLE

Vanilla Custard
G,E,M

CHOCOLATE MOUSSE

Chocolate Sauce, Shortbread
G,M,SO

Please let a member of staff know if you have any allergies or dietary restrictions

CE - Celery | CR - Crustaceans | F - Fish | M - Dairy | Mu - Mustard | G - Gluten | E - Eggs | LU - Lupin | MO - Molluscs | N - Nuts |
SO - Soya | SU - Sulphites | P - Peanuts | S - Sesame