



Restaurant week

Menu 2026

(available Monday – Friday 2nd–6th & 9th–13th November
between 12–2:30pm & 6–8:30pm)

Starters

Soup of the day, bread roll, whipped butter
GFA, MK, V, VGA, C

Whipped stilton, onion seed cracker, balsamic, rocket pesto
MK, SD, V, N

Crispy pork belly, black pudding, celeriac remoulade, cider apples
MU, E, SD

Hot smoked salmon mousse, cucumber ginger pickle, roe, sourdough croutons, herb oil
GFA, F, MK, SD

Mains

Braised beef cheek ragu, pappardelle, wild mushrooms, beer pickled onion, charred shallot, garlic ciabatta
C, MK, SD

Pork loin chop, colcannon, black pudding, apple puree, cider cream sauce
MK, SD, GF

Pan fried cod, seafood bean stew, spinach, tomato, chorizo
F, SD, CR, MC, C, GF

Stuffed butternut squash, quinoa, lentils, spinach, feta, pine nuts, pomegranate
MK, GF, N, V, VGA

Desserts

Apple & plum crumble, vanilla ice cream
MK, E, GF, V

Dark chocolate tart, rum & raisin ice cream, almond brittle
MK, E, N, V, SD

Brioche bread & butter pudding, cinnamon ice cream, butterscotch sauce
MK, E, V

Selection of ice cream and sorbets (2 scoops)
GFA, MK, V, E, N, PN, S, SD, VGA

2 courses £27 per person

3 courses £33 per person

