



SAMPLE MIDWEEK MENU

**subject to regular changes*

Served Monday – Thursday lunchtime only

Two courses £14.95 | Three courses £18.95

STARTERS

Homemade soup of the day (V) ()** with rustic bread

Chefs chicken liver parfait with Secretts' baby leaf, plum and ginger chutney, toast

John Ross Balvenie Whisky smoked salmon celeriac and horseradish remoulade, Secretts' baby leaf, lemon and tarragon vinaigrette

MAINS

Prime British beef burger smoked bacon, mature cheddar, beef tomato, gem lettuce, red onion, gherkin, toasted brioche bun, chips with rocket salad

Cumberland sausage with mash potato, green beans and red wine jus

Winter vegetable pie with mash potato, garden peas and gravy

DESSERTS

Vanilla cheesecake with berry compote

Warm chocolate brownie with clotted cream ice cream

Ice cream

Chocolate | Strawberry | Honeycomb

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.