



*Cosy Couples
&
Fab Friends*

WEDNESDAY FROM 6PM

2 COURSES £22^{PP}

3 COURSES £26^{PP}

INC. A BOTTLE
OF WINE TO SHARE

M I D W E E K T R E A T

2 COURSES £22 PER PERSON OR 3 COURSES £26 PER PERSON
INCLUDING A BOTTLE OF WINE TO SHARE

CHOOSE A BOTTLE OF Tokomaru Bay Sauvignon Blanc, Torres Campos Ibericos Rioja or VQ Merlot Rosé

DEEP-FRIED SOMERSET BRIE in panko breadcrumbs with apricot & cumin chutney (v)

SOUP OF THE DAY with artisan rustic bread and butter

LEBANESE-STYLE BEEF KABOBS served with pine nut tabbouleh and harissa hummus

SALT & SZECHUAN SQUID with aioli

THYME-ROASTED PORTOBELLO MUSHROOMS in a Cropwell Bishop sauce with rustic toast (v)

HOME-MADE BRITISH BEEF BURGER with smoked Cheddar, mustard mayonnaise, relish and fries

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.25

WAGYU BURGER with smoked Irish Cheddar, crispy onions, tomato relish and sweet potato fries and aioli (+£3 pp)

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.25

BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce

ROASTED CHICKEN with lemon & garlic confit, fries, red wine jus and aioli

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli

SLOW-ROASTED HEIRLOOM TOMATO SALAD with brown rice, quinoa, edamame beans, baby kale, basil pistou and burrata (v)

Add: Chargrilled chicken breast £3.00 | Roasted salmon supreme £4.00 | Goat's curd (v) £2.00 | Grilled halloumi (v) £2.25

ROASTED BUTTERNUT SQUASH & BEETROOT TART topped with Cropwell Bishop custard and Stilton & walnut crumb (v)

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with a choice of fries or salad

9oz 28-DAY-AGED RIB-EYE STEAK with bone-marrow butter, twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato, baby kale and beef dripping sauce (+£5 pp)

CARNE PIZZA Chorizo, pepperoni, hand-pulled chicken, 'nduja sausage, mozzarella and chilli

CARAMELISED FIG & WHIPPED GOAT'S CURD PIZZA with mozzarella and hazelnuts (v)

Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Goat's curd (v) / Bacon £1.50 Hand-pulled chicken / Ham / Nduja sausage £2.00

SIDES Rocket & Parmesan salad £3.00 | Dressed house salad (v) £3.00 | Seasonal greens (v) £3.00

Asparagus with Parmesan £4.00 | Sweet potato fries with Parmesan & rosemary £3.95

Fries & aioli (v) £3.00 | Twice-cooked chunky chips (v) £3.50 | Mashed potato (v) £3.00

Dauphinoise potatoes (v) £4.00 | Honey-roasted figs & whipped goat's curd with walnuts (v) £4.00

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)

STRAWBERRIES & FROZEN NATURAL YOGURT with honey ripple and rhubarb & rose flavour curd (200 calories or less) (v)

BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v)

BRITISH CHEESE BOARD Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and baby figs in spiced rum syrup (v) (+£2 pp)

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Soft drink alternative is available. A single person can choose a 250ml glass of any of the wines in the offer or a draught soft drink of Pepsi, Diet Pepsi or lemonade.