

SET LUNCH MENU

2 COURSE - £16 OR 3 COURSE - £20

STARTERS

HOMEMADE SOUP OF THE DAY , FOCACCIA (VGO)(GFO)

BREADED MUSHROOMS, AIOLI (VGO)

CLASSIC PRAWN COCKTAIL, (GF)

BATH CHAPS, FENNEL APPLE, HORSERADISH CREAM (GF)

MAINS

BUTTERMILK CHICKEN, TOMATO MASH, PEPPER SAUCE (VGO)

GNOCCHI, NDUJA BUTTER, BROCCOLI (VG) ADD CHICKEN £4

MINUTE STEAK, HAND CUT CHIPS & CAFÉ DE PARIS BUTTER (GF)

CORNISH BEER BATTERED FISH & CHIPS, CRUSHED PEAS, TARTARE

PUDDING

TRIO OF GELATO (VGO)(GF)

WYE VALLEY RHUBARB & HAZELNUT CRUMBLE, CUSTARD(VGO)

BLUE & WHITE CHEESE BOARD, RING O BELLS CHUTNEY (GFO)

PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS