

# TWO COURSES FOR £14.95

AVAILABLE TUESDAY TO FRIDAY 12-5PM, SATURDAY 12:30 - 4PM

TWO COURSES £14.95

THREE COURSES £18.95

## STARTERS

**DUCK & VERMICELLI  
SPRING ROLL**  
cucumber • sesame •  
beetroot ketchup [VEO]

**BROCCOLI & CHEDDAR  
SOUP**  
paprika & chilli croutons  
[M] [GFO]

**HAM HOCK & APRICOT  
TERRINE**  
spiced apple chutney • sweet mustard •  
crostini [GFO]

## MAINS

**MOULES MARINIÈRE**  
rosemary rock salt fries • ciabatta  
[GFO]

**RICOTTA & PECORINO  
TORTELLONI**  
truffle • bechamel • butternut squash •  
pesto • walnuts [M]

**FISH & CHIPS**  
mushy peas • tartare sauce

**MISO MUSHROOM  
RAMEN**  
udon noodles • soy egg •  
pak choi • ginger  
[M] [VEO]

**STEAK FRITES**  
175g rump steak • fries [GFO]  
ADD PEPPERCORN SAUCE +1.5

## PIZZAS

**MARGHERITA**  
tomato • fior di latte  
[M] [VEO] [GFO +1.5]

**'NDUJA  
& PEPPERONI**  
tomato • fior di latte • jalapeño  
[GFO +1.5]

## MINI DESSERTS

**CINNAMON  
& LAVENDER  
DOUGH BALLS**  
salted caramel sauce [M]

**WHITE CHOCOLATE  
& PISTACHIO PROFITEROLE**  
almond mascarpone cream •  
crushed pistachios • raspberry [M]

**WARM CHOCOLATE  
BROWNIE**  
toasted marshmallow • chocolate sauce  
candied pecans • cream [VO]

# SUNDAY

## ROAST PLATTER | 55 FOR TWO PEOPLE

ROASTED BEEF RUMP ROAST CHICKEN ROASTED LAMB RUMP  
apricot & pine nut stuffing • honey mustard sausages • cauliflower cheese •  
roasties • mash • french beans • carrots & parsnips • proper gravy

ALL ROASTS SERVED WITH  
roasties • mash • carrots & parsnips • creamed winter greens

**ROASTED BEEF RUMP | 18.5**  
yorkshire pudding • proper gravy [GFO]

**THYME ROASTED CHICKEN | 17**  
apricot & pine nut stuffing • proper gravy [GFO]

**ROASTED LAMB RUMP | 23**  
brown sugar & english mustard • roasted garlic • rosemary jus [GFO]

**MRS R'S CHEESE & ONION PIE | 16**  
venetian onions • red wine gravy [M]

**SQUASH & CHICKPEA PIE | 14**  
roasties • carrots & parsnips • french beans • red wine gravy [VE]

## EXTRAS

**TRUFFLE CAULIFLOWER  
CHEESE | 4.5**  
[M]

**HONEY MUSTARD  
SAUSAGES | 4.5**

**YORKSHIRE  
PUDDING | 2**  
[M]

**ROASTED BEEF  
RUMP | 4**  
[GFO]

**APRICOT & PINE NUT  
STUFFING | 2**

**FRENCH BEANS | 4.5**  
[M]

**ROASTIES | 4**  
[M]

**CARROTS & PARSNIPS | 4**  
[VE] [GF]

# WINE

## WHITE

LISTED FROM LIGHTEST  
TO FULLEST BODIED

**PINOT GRIGIO**  
ancora, italy  
6.75 | 9 | 24

**RIESLING**  
permission to pivot, australia  
11 | 14.65 | 40

**ALBARINHO**  
vila nova, portugal  
9.15 | 12.15 | 32.5

**CHARDONNAY**  
willowglen, australia  
7.9 | 10.5 | 27.5

**NATURAL ORANGE**  
cramele recas, romania  
10.15 | 13.5 | 36.5

**CHABLIS**  
domaine le motte, france | 46.5

**GARGANEGA**  
cantina de negrar, italy  
8.15 | 10.85 | 28.5

**SAUVIGNON BLANC**  
cloud factory, new zealand  
8.4 | 11.15 | 29.5

**CHENIN BLANC**  
seriously cool, south africa | 32.5

## RED

LISTED FROM LIGHTEST  
TO FULLEST BODIED

**CORVINA**  
folonari, italy | 36

**PINOT NOIR**  
lautarul, romania  
9.15 | 12.15 | 32.5

**SYRAH**  
geno tinto, portugal  
8.5 | 11.35 | 30

**MERLOT**  
pecking order,  
south africa  
6.75 | 9 | 24

**SHIRAZ**  
soldier's block, australia  
7.75 | 10.35 | 27

**RIOJA RESERVA**  
ontañón, spain | 55

**PRIMITIVO**  
miopasso, italy  
9 | 12 | 32

**MALBEC**  
turno de noche, argentina  
8.25 | 11 | 29

**ZINFANDEL**  
cline, usa | 45

## ROSÉ

**SHIRAZ ROSÉ**  
hidden sea, australia | 32

**CÔTES DE PROVENCE**  
edalise, france | 10 | 13.35 | 36

**WHITE ZINFANDEL**  
discovery beach, usa | 7 | 9.35 | 24

**PINOT ROSÉ**  
morajo, italy | 7.4 | 9.85 | 25.5

## CHAMPAGNE & SPARKLING

**PROSECCO**  
vignana, italy | 6.15 | 33

**H. LANVIN BRUT ROSÉ**  
champagne, france | 68.5

**PROSECCO ROSÉ**  
dolce colline, italy | 6.15 | 33

**VEUVE CLICQUOT**  
champagne, france | 94

**LAURE D'ECHARMES**  
champagne, france | 11.5 | 65

**LAURENT PERRIER ROSÉ**  
champagne, france | 130

**ALLERGENS**  
SCAN THE QR CODE TO  
FIND OUT MORE ABOUT  
ALLERGEN DETAILS

