



12th – 19th September 2025



RESTAURANT WEEK

Two Courses £20 per person
Three Courses £25 per person

Starters

Soup of the Day

With brown or white bread (V,W,S)

Cajun Spiced Breaded Mushrooms

With garlic aioli (V,E,W)

Hot Wings

Marinated in hot sauce, served with blue cheese dip (D)

Mains

Homemade Chilli Con Carne

Basmati rice and corn tortillas

Hunter's Chicken

Served with chips and peas (D,SD)

🌱 Spiced Plant-Based Burger

Topped with vegan cheese, BBQ sauce, iceberg lettuce, tomato and gherkins, served with seasoned fries and house slaw (V,W)

Baked Cod Fillet

Mashed potato, broccoli and lemon butter (F, D)

Desserts

Warm Biscoff Blondie

Toffee sauce and vanilla ice cream (V,W,S,D,E)

Ice Cream and Sorbet

Choose from strawberries and cream (V,D), clotted cream vanilla (V,D), chocoholic (V,S,D), caramel crunch (V,D) and raspberry sorbet (V)

Apple Pie

Served with custard (V,D,W)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian