Menu VE Day

Thursday 8th May

Prawn & Crayfish Cocktail gfa

brown bread and butter



Beer Battered Fillet of Fish gf dfa

sustainable English caught haddock fillet in gluten free beer batter, tartare sauce, minted crushed peas, triple cooked chunky chips, charred lemon wedge



Pimm's Jelly gf df

fruit compote, vanilla ice cream



2 Courses £22.95

3 Courses £30.95

