



SAMPLE MIDWEEK MENU

*subject to weekly changes

Served Monday – Thursday

Two courses £14.95 | Three courses £18.95

STARTERS

Soup of the day (V) ()**

fresh bloomer bread, butter

Crispy fried whitebait

dusted with cayenne pepper, Cold Pressed oil rapeseed mayonnaise

Norbury blue cheese and chestnut mushroom tart (V)

Served warm, Secretts' baby leaf, tarragon and mustard vinaigrette, caramelised onion jam

MAINS

Cornish mussels

Leeks, garlic, Hazy Hog cider sauce and chips

Roasted beetroot risotto (V) ()**

Crumbled goat's cheese, vegetable crisps, dressed rocket, Cold Pressed rapeseed truffle oil

Prime British beef burger

Mature cheddar, baby gem, tomato, toasted brioche bun and chips

DESSERTS

Sticky toffee pudding (V)

toffee sauce, salted caramel ice cream

Spiced plum and apple crumble tart (V) ()**

vanilla custard

Homemade bread and butter pudding

vanilla pod custard

FRESH - LOCAL - SEASONAL

ALLERGENS & INTOLERANCES - GREEN PLATE POLICY*

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES

(VE) = VEGAN DISHES

(**) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.