

prix fixe menu

set lunch ~ early dinner

soup of the day, focaccia bread

chicken and wild mushroom terrine, mushroom ketchup, dressed leaves

salad caprese, buffalo mozzarella, nasturtium pesto

smoked salmon, roasted golden beetroot, purple beetroot gel, pea shoots

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sundried tomato risotto + goats cheese, dressed leaves

shropshire gold battered fish, crushed peas, handcut chips, tartare sauce

pie of the day, hand cut chips, buttered peas + gravy

moroccan lamb tagine, coriander + mixed pepper couscous + flatbread

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chocolate brownie + summer berry sorbet

strawberry frangipane tart, shortbread crumb, scone ice cream

chef's selection of 2 british cheeses, oat crackers, fruit chutney + celery

2 courses £16.00 / 3 courses £20.00

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**sides**

truffle dressed lane cottage salad

new potatoes + garlic butter

tenderstem broccoli + almonds

fries

**£4 each**

**Available 12pm – 2.30pm**

**& 6pm – 7pm Monday – Saturday**

\*all of our meats are prepared using the water bath technique and are served pink \*all dishes are freshly prepared please be aware a main meal may take up to 35 minutes to cook and serve. \*all of our dishes are designed to be part of a three-course meal and are made from fresh using local produce. \*all of our dishes are prepared in a kitchen that handles nuts. \*some of our dishes contain raw or lightly cooked eggs.