

# January Menu

2 courses £18 | 3 courses £22

## While You Wait

Artisan Rosemary Focaccia, Confit Garlic (v) £3 | Marinated olives (vg) £3

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## Starters

Celeriac & watercress soup, cheese croute, sourdough (v)  
Grilled plum salad, radicchio, vegan feta, fennel (vg)  
Pork Scotch egg, mustard mayo

## Mains

West Country bavette steak, fries, garlic butter  
Heritage squash & sage risotto, vegan feta (vg)  
Scottish mussels, samphire, crusty bread

## Puddings

Apple & blackberry crumble, cinnamon custard (vg)  
Banoffee tart, Italian meringue  
Sticky toffee pudding, honeycomb ice cream

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## To Finish

Teas & Coffees  
Espresso Martini £9 | Amalfi Spritz 0.0 £8.5 | Lemon Negroni £9.5

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)