

# OCTOBER SET MENU! - £17.95 3 COURSES

Starts Tuesday 5<sup>th</sup>

Monday – Thursday Evenings & Saturday lunch

## Starters

Chicken liver pate with homemade chutney & toast

Tomato and feta salad with olive oil salsa \*

\* (Can be made vegan)

Warm soy & honey chicken salad with crispy noodles

Cured mackerel fillet, burnt lemon mayo and sweet pickled red onion

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## Mains

Hake fillet with crushed, minted new potatoes and peas

Lambs liver with bacon, mash and onion gravy

Wild mushroom and truffle oil spaghetti

(Vegan)

Shepherd's Pie

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## Puddings

Cheesecake with apple & blackberry compote

Chocolate fudge cake with vanilla ice cream

Vanilla ice cream with caramelised walnuts and maple syrup

\*Please ask for our current vegan pudding!\*