



## Set Menu

2 Courses £14

3 Courses £18

### Starters

Soup of the day, crusty bread

Shell on prawns, lemon mayo, crusty bread

Beetroot & dill fritters, horseradish crème fraiche

Chicken & spring vegetable fricassee, brioche

### Mains

Moules marinière, bread

Beef & horseradish sausages, mash, glazed carrots, gravy

Pan-fried Mackerel fillets, new pots, lemon butter, mixed leaves

Roast pork chop, mustard mash, peas & gravy

Baked spinach & ricotta pancakes

### Desserts

Mango & lime parfait, tuille biscuit

Steamed chocolate sponge, custard

Summer pudding, pouring cream

2 scoops of ice cream or sorbet

*(ask server for current flavours)*

Noon - 6pm Mon 17th - Fri 21st June