

FIXED PRICE MENU

2 COURSES £19.95 | 3 COURSES £24.95

AVAILABLE MONDAY - FRIDAY 12PM-5PM

STARTERS

Braised Pork Croquettes

Slow braised pork croquettes, served with truffle mustard mayo, and crispy shallots

Bread Board

A selection of warm breads with olive oil, balsamic, and salted butter (Veo)(Gfo)

Soup of the Day

Topped with sunflower seeds, herb oil & olive oil, served with warm focaccia, and salted butter (Veo)(Gfo)

Beef Ragù Arancini

Slow cooked beef ragù arancini, Romesco sauce, toasted almonds, parmesan, and herb oil

MAINS

Super Food Salad

Quinoa, avocado, steamed tenderstem broccoli, fresh edamame beans, beetroot, walnuts, and a hot honey & sesame dressing (Veo)(Gf)

Fish and Chips

Abbeydale beer-battered cod fillet, with either garden or mushy peas, chunky chips, lemon wedge, and tartar sauce

Watson's Sausage & Mash

Butchers sausages, baby carrots, peas, crispy onions, creamy mash, and beef dripping jus (Gf)

Margherita Pizza

Neapolitan-style tomato base, mozzarella, confit tomatoes, and fresh basil (Veo)(Gfo)

Roasted Squash & Mixed Nut Burger

Roasted butternut squash & chopped mixed nut burger, melted brie & cranberry sauce, baby gem lettuce, and tomato, served on a brioche bun, with skinny-cut fries and homemade coleslaw (Veo)

DESSERTS

Cake Of The Day

Our fresh selected cake of the day (Veo)(Gfo)

Ice Cream

Selection of ice cream or sorbet (Veo)(Gf)

Chocolate Brownie

Served with caramel sauce, and salted caramel ice-cream (V)

Apple & Pear Crumble

Served with custard and vanilla ice-cream (V)

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.
All dishes are prepared in an environment with a risk of cross-contamination from allergens.
Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.