



What's On

Veganuary set menu available all January PTO for details!!!

Happy hour every night 5-7 & late night happy hour Thurs-Sat 10-11pm!

Monday - B.Y.O when you dine

Tuesday- Lasagna night! (£12 inc a glass of house wine)

Wednesday – steak night - 50% off picanha steak

Saturday - Bottomless prosecco 12.30- 15.00 PTO for details

Sunday - Roasts served all day

**Sample Menu**

Rustic Baguette & Cornish butter £2.00      Mix Olives £3.00

Gazpacho (VE)	£5.75
Pickled peach, pistachio, parsley & lambs lettuce (VE)	£7.50
Bayonne ham, figs, walnuts & aged balsamic	£8.50
Crab cakes, rocket salad & lemon mayo	£8.00
Moroccan spiced lamb croquettes, Harrisa & yogurt	£8.50
Smoked Salmon, red onion & caper salsa	£8.25
Marinated Buffalo Mozzarella & soft herbs, heritage tomatoes (V)	£8.50
Crisp salt & pepper squid, spiced mayonnaise, salad leaves	£8.25/15.50
Hake, fregoula, smoked tomatoes, crisp basil & burnt lemon	£17.50
Chickpea, tamarind & cauliflower curry, coconut, sesame & jasmine rice (VE)	£14.95
Rabbit & bacon pie with mash for 2	£38.50
Whole Fish of the day for 2 with salsa rossa & haricot verts	Market price

**Sunday Roasts**

Mushroom, spinach & jackfruit wellington (VE)	£15.75
21 day aged Roast Silverside of Beef, Yorkshire pudding	£18.50
Free Range Pork loin, apple sauce & crackling	£17.50
Roast leg of Lamb for 2	£38.00
Whole Corn Fed Chicken, sage & onion stuffing, pigs in blankets for 2	£38.00

**Sides £3.50**

Pommes Frites- Mixed salad – Roast potatoes – Haricot vert & crisp shallots  
Chantenay Carrots – Spring Greens  
Pigs in Blankets

Cauliflower cheese £5.00 (enough for 2 !)  
Yorkshire pudding £1.00  
Extra (amazing) gravy £1.00

**Desserts**

Vanilla crème brulee	£5.75
Lemon tart, raspberry sorbet	£5.75
Chocolate brownie, salted caramel ice cream & honeycomb	£5.75
Lemon posset or chocolate pot	£3.00
Judes ice creams or sorbet (VE)	£1.75 per scoop

## Saturdays Bottomless Lunch Menu 12.30pm – 3.30pm

£33 for 2 courses

£38 for 3 courses

Includes 2 hours of bottomless prosecco & bloody marys!

Gazpacho (VE)

Moroccan spiced lamb croquettes, Harrisa & yogurt

Crisp salt & pepper squid, spiced mayonnaise, salad leaves

Marinated Buffalo Mozzarella & soft herbs, heritage tomatoes (V)

Hake, fregoula, smoked tomatoes, crisp basil & burnt lemon

Classic Chicken Caesar salad

Chickpea, tamarind & cauliflower curry, coconut, sesame & jasmine rice (VE)

28 day aged beef cheeseburger & fries (*add bacon/avocado £1.50 each*)

### Sides £3.75

Pommes Frites- Mixed salad – Haricot vert & crisp shallots–

Spring Greens – Minted new potatoes

Heritage tomato & shallot vinaigrette £5.00

Vanilla crème brulee

Chocolate brownie, salted caramel ice cream & honeycomb

Judes ice creams or sorbet

### VEGAN SET MENU

(and the best thing is..... on Saturday you can make this menu part of the bottomless lunch option !!!!)

2 course £18.50

3 course £22

Gazpacho (VE)

Pickled peach, pistachio, parsley & lambs lettuce (VE)

Mushroom, spinach & jackfruit wellington, cavolo nero

Sweet potato, spinach & chickpea curry, coconut rice & toasted sesame

Judes vegan ice cream