



SAMPLE MENU Please be aware that we change our menu regularly and we print them fresh daily so this exact menu is not guaranteed. This gives our chefs the opportunity to use the best of what our kitchen garden produces seasonally

MID-WEEK SET COURSE
2 COURSES £18 // 3 COURSES £22.50

Soup of the Day House Bread & Butter (v, veo, gfo)

Marinated Olives & Home Dried Tomatoes Wayfarer Sea Salt Focaccia, Wignals Farm Rapeseed Oil (v, ve, gfo)

Roast Garlic & Cheese Flatbread (v, veo)

Truffle Mushroom & Parmesean Flatbread (v, veo)

Small Problem Child Beer Battered Haddock Hand Cut Chips, Mushy Peas, Lemon, Tartare Sauce

Smash Burger Cheese, House Sauce, Bacon, Braised Onions, Lettuce, Skinny Fries, House Slaw (gfo, vo, veo)

Stone Baked Margarita Pizza Tomato Base, Mozzarella & Cheddar, Basil mayo (v, veo)

Clarksons 6oz Gammon Grilled Black Pudding, Hand Cut Chips, Fried Egg, Mushy Peas (gfo)

Cherry Tomato Tagliatelle Spinach, Feta (veo)

Steak Ciabatta Blacksticks Blue Cheese, Black Pepper Mayonnaise, Skinny Fries & Peppercorn Sauce (gfo)

Feta Cheese & Roasted Pepper Ciabatta Basil Mayonnaise, Skinny Fries, House Slaw (v, gfo)

Sticky Toffee Pudding Butterscotch Sauce, Honeycomb, Vanilla Ice Cream

Churros Sundae Chocolate Sauce, Sweet Cream, Ice Cream

3 Scoops of Mrs Dowson's Ice Cream Vanilla, Strawberry, Chocolate, Rum & Raisin, White Chocolate, Biscoff, Raspberry Ripple, Mint Choc Chip, Salted Caramel, Vegan Chocolate, Vegan Vanilla, Raspberry Sorbet (veo, gfo)