

# *March Set Menu*

2 Courses £11.90

Add 3<sup>rd</sup> Course for £3.50

## *Starters*

Three Bean Spring Minestrone with Amazing Grains sourdough (v)

Thai Fish Cakes with a Sweet Chilli Dip

Garlic Mushrooms and English Graceburn Cheese on Toasted Ciabatta (v)

## *Main Courses*

French Lamb & Vegetable Stew with Creamy Mash

Market Fish with Sauce Vierge of Vine Tomatoes, Basil, & Olives with Sauté Potatoes and Crispy Cauliflower

Parmesan Panko Crumbed Chicken, Lemon & Garlic Butter, Dressed Salad & Mids

Roasted Vegetables & Rice Stuffed Pepper with melted Goats Cheese & Happy Carrot Salad (v)

## *Sweets*

Lemon Panna Cotta with Fennel Biscotti

Ginger Sponge Pudding with Rhubarb & Custard Ice Cream

Tuxford & Tebbutt Stilton with Fig & Plum Relish and Biscuits

**ALLERGEN INFORMATION – Please note we cannot list all ingredients in our dishes, so if you have a food allergy or intolerance please let us know.**

*Monday to Thursday*  
***Day & Night***

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