

# Set Menu

## 3 courses £18pp

Any bottle of wine or fizz at 20% off

LET'S BEGIN

MAC & CHEESE NUGGETS

KOREAN FRIED CAULIFLOWER

HOT HOT CHICKEN WINGS

NEXT UP

#### CRISPY CONFIT BELLY OF ETHICAL FARM PORK

smoked mash potato, crispy ham hock and greens served with burnt apple, candied walnut and cider pan jus

#### HAND PRESSED DRY AGED STEAK BURGER

in a Brioche bun with Mayfield Swiss Cheese from Lewes, ethical farm bacon and wholegrain mustard mayo, served with fries

#### INDIAN GRAZING BOARD

Chickpea Masala, speckled lentil dhal and Bombay potato with a selection of bhaji, pakora, breads and dips

#### GOATS CHEESE, MUSHROOM & SPINACH PIZZA

on a stonebaked sourdough base and finished with truffle oil

### BEER BATTERED LINE CAUGHT COD

served with crushed minted peas, roasted lemon and home made tartare sauce

— THE FINALE

CHOCOLATE BROWNIE

served with a fudge sauce & ice cream

LEMON POSSET

served with a homemade shortbread

This menu is available every Thursday from 5pm - also available: 2 courses £16pp