



**One Course £17   Two Courses £25   Three Courses £28**

**Starters**

Bowl of Soup, Homemade Bread & Butter

Creamy Garlic & Tarragon Mushrooms, Toasted Homemade Bread, Truffle Oil & Parmesan

Warm Chorizo, New Potato & Chicory Salad, Hot Honey Dressing

Smoked Haddock Fish Cake, Creamed Leeks & Chive Oil

Asparagus, Soft Poached Egg & Hollandaise

**Mains**

Slow Roast Pork Belly, Leek Mash, Purple Sprouting Broccoli, Rhubarb & Ginger Compote

Pan Fried Salmon, Spring Onion Mash, Asparagus & Pink Grapefruit Hollandaise Sauce  
(£3.00 Fish Supplement)

Confit Duck Leg, Creamy Mushroom & Spinach Cannellini Bean Cassoulet

Crispy Panko Breaded Cauliflower Steak, Romesco Sauce, Fries & Salad

Braised Blade Beef, Skinny Fries, Onions, Mushrooms, Purple Sprouting Broccoli & Pepper Sauce

Twice Baked Cheddar Cheese Soufflé, Spinach Sauce, Fries & Baby Leaf Salad

Shin Beef, Mushroom & Real Ale Pie, Homemade Flaky Pastry, Chunky Chips, Peas & Gravy

Waggon's Beef Steak or Crispy Chicken Burger, Onion Slaw, Dill Pickles  
Barbecue Sauce & Fries (Add Bacon & Cheese £1)

Beer Battered Haddock, Chunky Chips & Minted Mushy Peas

**Side Orders**

Mixed Seasonal Vegetables £3.50 · Beer Battered Onion Rings £3.50  
Hand Cut Chunky Chips £3.50 · House Dressed Salad £3.00 · Fries £3.00

**Please note set menu prices are per person. If choosing a one course meal this will be charged individually so prices may vary. All our products are locally sourced whenever possible. All food is freshly prepared to order so your patience is appreciated. If you have any allergies or dietary requirements, please let us know and we will do our best to adapt the menu to your needs.**