

## Menu

2 courses 19.50 – 3 courses 23.50

Soup of the day, cheddar on toast (v)

Smoked mackerel and horseradish pate,  
seeded crackers

Chicken liver parfait, spiced tomato chutney,  
granary toast

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Buttermilk chicken salad, baby gem leaves, crisp bacon,  
anchovy and Parmesan dressing, soft boiled egg

Norbury blue, roast courgette and broad bean quiche,  
mixed leaves, red cabbage, apple and chilli 'slaw (v)

Young's Ale battered cod, pea puree,  
triple cooked chips, tartar sauce

Slow cooked pork belly, garlic herb Jersey Royal potato,  
Chantenay carrots and asparagus

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Chocolate and mixed nut brownie,  
peanut butter ice cream (g)

Peach and raspberry pavlova

Sherry trifle, shortbread fingers

(v) vegetarian (g) made without ingredients containing gluten  
Tables of 8 or more are subject to a discretionary service charge of 12.5%  
Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance