



SET MENU

1 Course £21

2 Course £25

3 Course £29

Available Monday to Friday 12pm- 3pm & 6pm – 8.30pm
& Saturday 12pm- 2.30pm in our restaurant

STARTERS

Homemade Soup of the Day
mature cheddar toasts

Lemon & Dill Fishcakes
tartar sauce, lemon dressing

Honey Goats Cheese
spiced apricot compote

Chicken Liver Parfait
house chutney
& toasted ciabatta

Crispy Shredded Beef
red chilli,
toasted sesame seeds

Prawn Cocktail
Marie Rose sauce

SALADS

Chicken Caesar
baby gem lettuce, Caesar dressing,
roasted chicken breast,
crispy bacon, hens egg
& parmesan ciabatta croutons

Hot & Cold Smoked Salmon
rocket, Jersey Royal potatoes,
pickled cucumber, capers
& sun blush tomatoes

Roasted Cauliflower & Quinoa
toasted walnuts,
caramelised red onions
& blueberries

MAINS

Asian Pesto Chicken
coconut jasmine rice,
Thai basil & cashew pesto

Beef Medallions
slow roasted tomato,
rosemary salted fries,
choice of peppercorn,
Bearnaise, Diane sauce

Beef Bourguignon
dauphinoise potatoes
& seasonal vegetables

Oven Baked Salmon
Jersey Royal potatoes
tender stem broccoli
citrus bearnaise

£5 supplement
Add chargrilled prawn skewer £5

Homemade Fish Pie
locally sourced fish, creamy
parsley sauce, finished with
cheddar mashed potato

Chicken, Leek & Mushroom Pie
creamed potato
seasonal vegetables & gravy

Wild Mushroom Pasta
braised wild mushroom
& red onion cream, garlic ciabatta

SIDES £4.50

Seasonal Vegetables
Hand Cut Chips

Grilled Flat Mushrooms
Side Salad

Dauphinoise Potatoes
Cauliflower Cheese

DESSERTS

Orange Mousse
crushed meringue,
gingerbread crumb

Sticky Toffee Pudding
butterscotch sauce,
vanilla ice cream

Kingsway Crème Brûlée
toasted tuille
& seasonal fruits

TRIO OF DESSERTS

Mini versions of your favourites

Crème Brûlée Sticky Toffee Pudding Orange Mousse
£4 supplement

Selection of Ice Cream
vanilla, salted caramel, lemon curd,
bubble gum, double chocolate
(choice of three)

FOOD ALLERGIES AND INTOLERANCES
Full information on food allergies and intolerances is available on request