



## SET MENU

2 COURSES £17 PP  
3 COURSES £20 PP

### STARTERS

Soup of the day, Dockers sourdough | (G)

Whipped goats curd, vine tomatoes, broad beans, sherry caramel | (D,S)

Mackerel pâté, paprika butter, toasted Dockers sourdough | (D,F,G)

### MAIN COURSES

Sticky beef, horseradish mash, charred hispi | (D)

Chorizo and squid stew, new potatoes, baby spinach | (F,G)

Aubergine and cherry tomato tagine, apricot cous cous | (V,VG)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY,  
E - EGGS, F - FISH, G - GLUTEN,  
GF - GLUTEN FREE, M - MUSTARD,  
N - NUTS, P - PEANUTS,  
S - SULPHITES, SF - SHELLFISH,  
SS - SESAME, SY - SOY,  
V - VEGETARIAN)

## SIDES

Tenderstem broccoli, garlic and hazelnuts (D,N) | 4

Roasted carrots, cumin and coriander (D) | 4

New potatoes cooked with spiced chorizo (G) | 4

Beetroot, tomato and shallot salad, sherry vinegar dressing | 4

Chunky chips | 3

## PUDDINGS

Kentish apple crumble, vanilla bean custard | (D,G)

Dark chocolate mouse, hazelnut, orange cream | (D,E,N)

Selection of 4 English cheeses, millers crackers, pickled chutney and fruit | (£4 supplement)

### TERMS & CONDITIONS

Available Wednesday - Friday from 12pm - 2:30pm

This offer must be used by all participants on the table. This offer can not be used in conjunction with any other menu.

Our set menu can change daily/weekly.

