

From 3rd January- 1st February running from 5pm-9:30pm everyday

2 courses for £13 & 3 courses for £17

All bottles of wine 30% off so from wines which are £15 all go down to £10.50

2 cocktails for ~~£14~~ £10

Starters

Home-made breads, butters inc. curried butternut squash butter & toasted walnut. Oils inc. watercress & cranberry and chili (V)

French onion soup served with a parmesan crouton

Sliced 'dipping' autumn veg, sage & hazelnut pesto, spicy salsa & hummus dips (V)

Potato gnocchi, butternut squash, melted goat's cheese & sage (V)

Smoked haddock and pecorino cheese risotto

Ham hock terrine, caramelised red onion & cranberry chutney

Mains

Winter beef stew with a carrots, onions and oregano mash lid.

Pan-fried chicken breast, risotto of mushroom, tarragon & chestnut

Garlic seared lamb belly stuffed with lamb shoulder & thyme served with crispy parsnips and mash potato

Jamaican king prawn stew, cod and coriander fritter & red coconut rice

JS 'demi' burger- 6oz ground beef chuck, flat iron & short rib burger. Served w/ caramelised onion & bacon jam, 'Makers Mark' bourbon whiskey BBQ sauce, pulled pork, coleslaw, smoked Applewood cheese & an onion ring, all in a glazed bun and bucket of skin on fries to top it all off.

Roast butternut squash, onion bhaji, curried vegetables & fennel and lemon salad (Vegan)

Wild mushroom pappadelle pasta with redcurrants, borrette onions in a cream of oregano sauce

Desserts

Chocolate and orange mousse, crème de cacao soaked biscotti and a chocolate & mix nut mess

Triple chocolate brownie, popcorn panna cotta & salted caramel

Autumn berry fool & shortbread crumble

Bramley apple sponge & blackberries

Big boppa hen (BBH) cheese board- selection of carefully sourced cheeses w/ seasonal fruits and chutneys. BBH comes **highly recommended** (£2.50 supplement)

Side orders All £3 - Roast fall vegetables, skin on fries (seasoned or cajun), spiced onion rings, red pepper & French bean salad, watermelon fries & celeriac fries