



## 3 COURSE £21pp 2 COURSE £18pp

6.30pm onwards, Monday – Sunday

### SEASONAL SOUP

Warm bread, butter

### BAKED CAMEMBERT

Garlic, rosemary

### CHICKEN, KAFFIR LIME & COCONUT TERRINE

Baby gem, hens egg, sourdough croutons,  
caesar dressing, shaved parmesan

### PICKED SMOKED MACKEREL

New potato salad, horseradish, chives

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### CONFIT DUCK LEG

Braised red cabbage, celeriac wedges

### PAN FRIED HAKE

Wilted spinach, spiced mussels

### PORK LOIN STEAK

Gorgonzola cheese crust, watercress, fries

### PUMPKIN & SAGE RAVIOLI

Red pepper sauce

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### STICKY TOFFEE PUDDING

Jude's salted caramel ice cream

### WARM MINI DOUGHNUTS

Nutella, banana puree

### LOCAL CHEESE

Cheddar & blue, pickle, crackers, grapes

### JUDE'S GREAT BRITISH ICE CREAM

Vanilla, chocolate, salted caramel, strawberry, banana



#### SIDES +£4

Steak chips, thyme sea salt

Cast Iron salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

#### DRINK PAIRINGS

RED / Rioja, Spain

WHITE / Sauvignon Blanc, NZ

BEER / Stella Artois

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. Offer available 1st November – 30th November 2018. Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary. All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian