

GREAT BRITISH INNS



SET MENU



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Available 12 pm - 4 pm Monday - Friday

2 COURSES £14 | 3 COURSES £17

STARTERS

PRAWN COCKTAIL

Prawns on a bed of crisp lettuce, covered in a Marie Rose sauce, served with sliced brown bread & butter.

WHITE BAIT

Lightly battered whitebait served with a tartare sauce.

🍷 CREAMY GARLIC MUSHROOMS

Pan fried mushrooms in a creamy garlic sauce, with garlic bread.

🍷 SOUP OF THE DAY

Ask your server for our soup of the day, served with rustic bread & butter.

MAINS

PIE OF THE DAY

Ask your server for our two pie fillings, served with either creamy mash or chunky chips, vegetable medley & a jug of gravy.

SIGNATURE FISH & CHIPS

A Great British favourite, golden beer battered fish, with pub chips, garden peas & tartare sauce.

LAMB'S LIVER & BACON

Pan fried lamb's liver served with buttery mash & peas, topped with crispy bacon & fried onions.

CHICKEN CAESAR SALAD

With crispy lettuce, Caesar dressing, croutons, anchovies, boiled egg & cracked black pepper, with parmesan.

BEEF OR 🍷 VEGETABLE LASAGNE

Homemade traditional beef or vegetable lasagne, served with pub chips, salad or garlic bread.

HAM, EGGS & CHIPS

Thick-cut honey roast gammon, two fried free-range eggs, served with thick-cut chips, garden peas & grilled tomato.

DESSERTS

ETON MESS

Crunch meringue pieces & fresh berries, with fruit coulis, Chantilly cream & ice cream.

HOT CHOCOLATE BROWNIE

Homemade chocolate brownie, drizzled with hot fudge sauce, served with vanilla ice cream.

CHEESECAKE OF THE DAY

Deliciously creamy cheesecake served with cream or ice cream.

🍷 TRIO OF SORBETS OR ICE CREAM

Ask your server for today's sorbets or ice creams.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.