

MIDWEEK TREAT - 2 COURSES FOR £25

All day, every Wednesday & Thursday



** £2 / **£5 - supplement on 2 for £25 offer*

SMALL PLATES

Peach, English Heritage Tomato & Burrata Salad (v, gf)	12
basil pesto dressing, watercress - vegan alternative available (ve)	
Selection of Cobble Lane English Cured Meats (df)	12.5
with marinated olives & pickles	
IPA Battered Cod Fritters	12.5
Tartar sauce, parsley garlic aioli	
Buttermilk Fried Chicken / Buttermilk Fried Brie (v)	12.5
Chilli glaze & hazelnuts	
"This" chicken wings vegan alternative available (ve)	
Tin of Smoked Mackerel Pâté *	14
Horseradish cream, beetroot gel, toasted bread & salted butter	

MAIN PLATES

Tempura Salmon Orzotto *	26
Leek, pea, summer courgette & parmesan orzotto, fresh basil. Cauliflower (v)	
also available	
Maple-Glazed Bacon Chop (gf)	28
Cornbread, BBQ pit beans, candied jalapeños, ranch cabbage & fennel slaw	
Steak Frites - Served Classically (gf) **	30
8oz Bavette steak, peppercorn sauce, fries, garlic butter, Served pink or well done	
English Heritage Mushroom Gnocchi (v)	20
Mushroom cream, crispy manchego, fresh lemon (vegan option available)	
Butter Masala Chicken Supreme	24
Curry butter spiced breast, tikka masala sauce, curry salted crispy potatoes, onion bhaji, tandoori ketchup.	
Add more curry-salted onion bhajis (2) & tandoori ketchup +£5	

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SERIOUSLY SPECIAL

16oz Salt Aged T-Bone Steak on the Bone (gf)	42.5
confit garlic roasted vine tomatoes, house seasoned chips, peppercorn sauce, garlic butter	
Seafood Spaghetti - a firm Lowe's special	40
Lobster sauce, huge prawns, mussels, scallops, crispy salmon	
Whole split lobster thermidor	50
watercress salad, truffle fries (limited availability)	

SIDES & BAR SNACKS

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli	6
english rapeseed oil , hazelnuts (ve, gf)	
Nocellara olives (ve,gf)	6
Cured chorizo bites (gf, df)	8
Toasted bread basket	10
flavoured butter, chives (v)	
Chef's snack	12
toasted sourdough, flavoured butter, olives, cured meat, house pickles	

DESSERTS

Breakfast Cereal Milk Panna Cotta (v) - textures of breakfast Burnt toast ice cream, raspberry jam syrup, rice crispies	8.5
Napoleon Dessert (v) like a mille feuille, warm custard, british berries	8.5
Chocolate Terrine (v, gf) Boozy cherries, toasted hazelnuts, vanilla cream	8.5
Courgette Cake (ve) Lemon drizzle, vanilla ice cream, toasted almonds	8.5

POST DINNER DRINKS	75ml
MAD Natural Sweet, South Africa	12
Cockburns, Fine Ruby Port	9

A discretionary 10% service charge has been added to your bill. This helps support our amazing team, who work hard to make sure your experience with us is enjoyable and relaxed. Thank you for dining with us — we really appreciate your support and look forward to welcoming you back soon.