

SET LUNCH, NO STRESS

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We use seasonal ingredients working closely with local farmers, suppliers & producers. Our fish comes from Fleetwood Harbour, the potatoes are farmed at Cheshire fields and bread is kneaded at The Bread Factory, here in town.

We champion our community & their produce.

2 COURSES 24.0 | 3 COURSES 30.0

TO START

Beetroot hummus with flatbread [ve]

Mini fondue, sourdough sticks [v]

Garlic scented oyster mushroom, sourdough [ve]

MAINS

Steak frites with peppercorn sauce [gf]

Large DSW Macaroni & cheese, lemon & herb pangritata [v]
[add truffle 2.0]

Oyster mushroom birria tacos, chipotle & hot hibiscus sauce [ve]

DESSERTS

Sticky toffee choux bun

Selection of ice cream [ve/gf]

Coffee & scone

THE IMPORTANT STUFF: Before ordering please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

v-Vegetarian ve-Vegan gf-Gluten Free

A discretionary 10% service charge is added to table service bills, shared in full between the person who serves you & the supporting team.