

SIMPLY BERTIES

“Best of British”

Monday to Friday, lunch and dinner

Soup of the day

Smoked Mackerel with a gooseberry and chili jam

A salad of new potato, bacon and black pudding

Grilled goats cheese with a pear pickle

Chicken breast with a roasted garlic and shallot sauce
and roasted new potatoes

Homemade Scottish Salmon fishcakes
with poached egg & warm butter sauce

Portabello mushroom stuffed with ratatouille
glazed with Old Sarum cheese (v)

Slow-cooked belly of pork
with a cider and honey glaze and spiced cabbage

Burnt cream with local blueberries and shortbread

Strawberry and vanilla cheesecake

Homemade lemon ice-cream with raspberries and a thyme syrup

£13.95 for two courses £17.95 for 3 courses

(Includes a 125ml glass of Sauvignon Blanc or Merlot)

£1 will be donated to the “Help for Heroes” Charity

A discretionary service charge of 10% will be added to parties of 6 or more.