



Two courses for £13  
Three courses for £16

### **Starters.**

Ham hock terrine, Silver Plate piccalilli  
Smoked haddock fish cake, creamed leeks  
Roasted butternut squash, endive & feta salad  
Soup of the day

### **Mains.**

Braised beef cheek, mashed potato & glazed carrots  
Pan-fried cod, dauphinoise potato, salsa verde & tender stem broccoli  
Celeriac schnitzel, dauphinoise potato, grain mustard sauce & parsnip crisp  
Please ask for the special main course of the day

### **Desserts.**

Chocolate pavé, orange curd  
Bakewell tart, Chantilly cream  
Vanilla panna cotta, autumn berry compote

If you have a food allergy please inform a member of the team or a manager, who will show you a full list of the allergens present in today's menu.

### **Coffee**

All our coffees are made using Fairtrade Altura Arabica beans supplied by local company Cafeology.

Single Espresso	£1.95
Double Espresso	£2.10
Macchiato	£1.95
Americano	£2.10
Cappuccino	£2.30
Latte	£2.30
Cafeology Hot Chocolate	£2.00
Cafeology Mocha	£2.00

### **Speciality Tea Menu**

*Why not try one of our Ridgways speciality teas?*

We have got a tea range to tickle your taste buds at just £1.80 per pot for normal tea & £2 for speciality teas.

### **Tea**

English Breakfast  
Earl Grey  
Chai  
Darjeeling  
Assam  
Citrus/Red Berries  
Peppermint/Rooibos  
Green Tea