

SET MENU

2 COURSE - £18.75

3 COURSE - £23.75

WEEKDAYS 12-3PM

STARTERS

SCOTCH HEN EGG

Watercress & shallot salad,
caper mayonnaise

QUICHE

Broccoli, lovage & goats cheese

ROASTED BUTTERNUT

SQUASH SOUP

Toasted pumpkin seeds

STEAMED

SHETLAND MUSSELS

Fresh chilli

HERITAGE BEETROOT

Creamed gorgonzola & pickled walnuts

MAINS

SPELT GRATIN

Cambridgeshire roast pumpkin,
parmesan & sage

DRY AGED BEEF BURGER

Butter brioche bun, matured cheddar,
pickled gherkin, club sauce & fries

Add bacon or avocado £1.50

CORN-FED CHICKEN BREAST

Sweetcorn purée and crispy pancetta

DAY BOAT COD FILLET

Braised Beluga lentils, Wiltshire kale

SMOKED AUBERGINE PIZZA

Tomato sauce, mozzarella cheese, aubergine, olive, crispy
shallot

TOMATO & MOZZARELLA RAVIOLI

Cambridgeshire squash purée

SWEET TREATS

APPLE & BLACKBERRY

CRUMBLE

Clotted cream

CHOCOLATE

CARAMEL EXPLOSION

CAMEMBERT

Served with onion Chutney and

artisan biscuits

CARROT CAKE

BANOFFEE PIE

- Always Best Quality Produce -

AT FOOD STORE, WE PAY HOMAGE TO OUR LOCATION AND HISTORY AND OUR HEARTBEAT IS IN THE GROCER. OUR TEAM HAVE TRAVELLED FAR AND WIDE TO SOURCE WONDERFUL SEASONAL INGREDIENTS AND SELECTED FINE FOODS.

THERE'S SOMETHING TO SUIT EVERY FOODIE, WHETHER IT'S LOOSE FRESH PRODUCE, WINE AND CHOCOLATES, HOME PROVISIONS OR A READY-TO-COOK MEAL.

OUR CHEFS ARE ALSO ON HAND TO SUGGEST RECIPE IDEAS WITH PERFECT WINE PAIRINGS.

CHEERS, LECHYD DA, SLAINTE, SALUTE, PROST, CIN CIN, KANPAI, SAUDE

A discretionary 12.5% service charge will be added to your bill. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask a member of staff.