

# THE BONNY COMET

September Set Menu. 12pm till 9pm, Wednesday & Thursday. 12pm till 4pm, Friday.

## For the table.

Oysters. 3 each, 3 for 8, 6 for 15  
Lemon, mignonette or chorizo dressing (GF)  
Marinated Olives (VG/GF) 4  
Triple cooked chips (VG/GF) 4  
Cider battered onion rings (VG/GF) 4  
Parmesan & truffle fries (GF) 5

## Bar Bites. 3 for £18.

Honey pork belly bites, cider sauce (GF) 7  
Smoked salmon croquettes, cream cheese (VGA) 6.50  
Atlantic prawns, Marie Rose, baby gem (GF) 7  
Battered cod cheeks, tartare sauce (GF) 7  
Ham hock & black pudding Scotch egg, apple sauce 7.50  
Duo of hummus, sourdough (VG/GFA) 6

## Set Menu. 2 courses for £20. 3 courses for £25.

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## Smalls

**Soup of the season**, sourdough (V/GFA) 7.50  
**Crispy cauliflower**, Asian slaw, sweet chilli dipping sauce (GF) 8  
**Game terrine**, red onion chutney, sourdough (GFA) 8.50

## Mains

**Belly pork**, mussels, smoked tomato sauce, tagliatelle 16  
**Moules frites**, creamy white wine & garlic sauce, skin on fries (GF) 16  
**Sweet potato & coconut curry**, wild rice, homemade flatbread (VG/GFA) 17  
**Pan fried fish of the day**, triple cooked chips, minted peas, cider & tarragon scraps, tartare sauce (GF) 18  
(+£2 supplement for Set Menu)

## Desserts

**Lisa's homemade sticky toffee pudding**, butterscotch sauce, salted caramel ice cream (V) 7.50  
**Peach melba pudding** (V) 7.50  
**Selection of ice creams or sorbets** 3 scoops (VGA) 5

Please advise your server of any food allergies or intolerances. Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements.

GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG= Vegan DF- Dairy Free, DFA- Dairy Free Alternative.

A discretionary service charge of 10% will be added for parties of 8 or more.