



Set Menu

Today's homemade soup

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Pork & peppercorn terrine, apple ketchup, crispy Serrano ham,
celeriac remoulade, caperberries, toasted sourdough

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing
served with chicken or cauliflower & tofu

Grilled fillet of sea bream, pea, leek & mint risotto, rocket & shaved parmesan

Twice-cooked belly of pork, creamy mash, wilted spinach, apple sauce,
crackling, wholegrain mustard jus

Breaded chicken schnitzel, potato gratin, French beans,
lemon, caper & garlic butter, sherry vinegar

Sauteed gnocchi, king oyster mushrooms, asparagus, cherry tomatoes, wild garlic pesto

Chocolate nemesis cake, vanilla ice cream, chocolate fudge sauce

Fresh pineapple, strawberries, raspberries & blueberries, mint, passionfruit sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Rhubarb & almond frangipane tart, poached rhubarb, mascarpone

British farmhouse cheese, apricot & rosemary chutney, crackers & grapes **£6.95**

Three courses £32.95 per person

Two courses £27.95 per person

Parties of 6 or more are subject to an optional 10% service charge.

Allergy information is available, please ask a member of our team