

SET MENU

Olives * (vg), £4 Artisan Bread & Oil ● □ (v), £4

STARTER

Honey Roast Parsnip ● (v)

Chervil Oil | Artisan Bread

Confit Duck Ballotine ●

Morello Cherry | Pickled Daikon | Toasted Brioche

Smoked Haddock Fishcake

Paprika Hollandaise | Scallions

Goat's Cheese Panna Cotta (v)

Glazed Figs | Walnut Praline

MAIN

Slow Cooked Beef *

Truffled Celeriac Purée | Braised Kale | Caramelised Shallot Jus

Corn-Fed Chicken Supreme *

Potato Dauphinoise | Pea Purée | Fine Beans | Thyme Jus

Sea Bass *

Dill Potatoes | Spinach | Lemon Butter Sauce

Smoked Aubergine Strudel □ (v)

Parmentier Potato | Grilled Vegetables | Red Pepper Coulis

8oz Sirloin Steak * (+£5 supplement)

Garlic Herb Stuffed Mushroom | Roasted Cherry Tomato | Hand Cut Chips

SIDE

Peppercorn Sauce *, £3

Beef Gravy * | Bearnaise *, £3

House Salad * □ (v), £5

French Fries ● (vg), £5

Mashed Potato * (v), £5

Garlic Butter *, £3

Sweet Potato Fries ● (vg), £7

Mixed Vegetables * □ (v), £5

Buttered Beans * □ (v), £5

DESSERT

Rhubarb & Pink Gin Mousse (v)

Mascarpone

Paris Brest (v)

Hazelnut Praline | Dark Chocolate Sorbet

Orchard Apple Tart Tatin (v)

Spiced Crème Fraiche Sorbet

Dark Chocolate & Salted Caramel Delice (v)

Nougat Ice Cream

Three British Artisan Cheeses (v) ● (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits

Please ask your server for today's selection of Cheese

Two courses, £34.00 | Three courses, £42.00



* – Non gluten containing | (v) – Vegetarian | (vg) – Vegan | ● – Non gluten option available | □ – Vegan option available

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times. Please inform your server of allergies before you place your order. We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course price includes a Main and Starter or Dessert. Three course price includes a Starter, a Main and a Dessert.