



Set Menu

Today's homemade soup

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

Duck & parsley rilette, tomato & apple chutney, cornichons, toasted sourdough

Cashel blue cheese, poached pear & chicory salad, maple roasted walnuts,
poppy seed dressing

Grilled seabass fillet, lemon & herb potato cake, courgettes, tomato, red onion & caper salsa

21-day aged West Country 7oz flat iron steak with home cut chips,
slow roasted tomatoes, onion rings & green peppercorn sauce

Roasted vegetable & coconut Keralan curry, brown rice, sweet potato crisps,
chilli & toasted coconut

Breaded chicken schnitzel, wild mushrooms, gratin potatoes, french beans,
garlic butter, sherry vinegar jus

Warm chocolate & white chocolate chip brownie, vanilla ice cream, chocolate fudge sauce

Fresh pineapple, strawberries, blueberries & mint, blackcurrant sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Baked Greek yoghurt, passion fruit coulis, lemon & poppyseed shortbread

British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

Three courses £28.95 per person

Two courses £24.95

Including freshly ground fairtrade coffee or traditional tea

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

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