

Set Menu 2022

Today's homemade soup

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

Pork, duck, orange & parsley terrine, caperberries, celeriac remoulade, toasted sourdough

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

Pan fried fillet of sea bass, new potatoes, samphire & peas, clams, lemon & mint butter

Grilled pork fillet, black pudding hash, crackling, apple compote,
spring cabbage, mustard & cider sauce

Breaded chicken schnitzel, garlic & herb butter, parmesan & truffle chips, green salad

Vegan roasted vegetable, porcini & lentil shepherds pie, sweet potato mash, peas & carrots

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

Fresh pineapple, strawberries, blueberries & mint, passionfruit sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Vegan Oreo biscuit, dark chocolate & raspberry cheesecake, raspberry sorbet

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

Three courses £31.95 per person

Parties of 8 or more are subject to an optional 10% service charge

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