

Set Menu May/June 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

Grilled fillet of sea bass, broccoli, Bombay potatoes,
minted yoghurt, tomato & cucumber salsa, curry oil

Grilled pork fillet medallions, Welsh rarebit glaze, French beans,
sautéed new potatoes & onions, cider sauce

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

Grilled courgette, king oyster mushroom, asparagus & sunblushed tomato linguine,
toasted pine nuts, vegan pesto & rocket

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

Set Greek yoghurt, strawberries, pistachios & honey, lemon shortbread

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