



Set Menu Spring 23

Today's homemade soup

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

Pressed pork, apricot & parsley terrine, caperberries,
apricot & rosemary chutney, toasted sourdough

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

Grilled fillet of seabream, lemon & herb potato cake, samphire, lobster & caper cream sauce

Twice cooked belly of pork, crackling, celeriac mash, kale,
rhubarb & apple chutney, grain mustard & cider jus

Breaded chicken schnitzel, garlic & parsley butter, sherry vinegar jus,
parmesan & truffle chips, spring salad

Keralan roasted vegetable & coconut curry, tenderstem broccoli, brown rice, toasted
coconut, chilli, sweet potato crisps

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

Coconut pannacotta, gingernut crumb, poached rhubarb

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

Three courses £32.95 per person

Two courses £27.95 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