



Set Menu

Today's homemade soup

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

Ham hock, balsamic onion & parsley terrine, piccalilli, caperberries,
grain mustard butter, toasted sour dough

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

Grilled fillet of sea bass, pea, asparagus & pea linguini, lobster bisque cream sauce,
rocket & parmesan

Pork fillet, black pudding, French beans, crushed new potatoes,
apple compote, crackling, mustard & cider jus

Breaded chicken schnitzel, potato gratin, French beans,
lemon, caper & garlic butter, sherry vinegar

Garlic & thyme sauteed King Oyster mushrooms, roasted cherry tomatoes,
potato gratin, spinach & peppercorn sauce, grated parmesan

Chocolate nemesis cake, vanilla ice cream, chocolate fudge sauce

Fresh pineapple, strawberries, raspberries & blueberries, mint, passionfruit sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Set Greek Yoghurt, strawberries, pistachio & honey, poppyseed & lemon shortbread

British farmhouse cheeses, apricot & rosemary chutney, crackers *for two to share* **£12.95**

Three courses £32.95 per person

Two courses £27.95 per person

Parties of 6 or more are subject to an optional 10% service charge.

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