



Autumn Set Menu

Today's homemade soup

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

Pressed pork, apricot & parsley rillettes, caperberries,
apricot & rosemary chutney, sourdough toast

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

Roasted fillet of salmon, pappardelle pasta, peas, mussels & saffron cream sauce

Breaded chicken schnitzel, garlic butter, potato gratin, wild mushrooms,
French beans, sherry vinegar reduction

Twice cooked free range pork belly, creamy mash, wilted spinach,
wholegrain mustard jus, apple compote, crackling

Wild mushroom & Jerusalem artichoke risotto,
truffle & chestnut butter, tenderstem broccoli

Chocolate chip brownie, vanilla ice cream, warm chocolate fudge sauce

Baked Greek yoghurt, passionfruit coulis, poppyseed shortbread

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

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

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

Three courses £32.95 per person, Two courses £27.95 per person

*All parties are subject to an optional 10% service charge. Please rest assured that
100% of this goes to our fabulous team here at the pub.*

*Allergy information is available, please ask a member of our team
Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirements*