

## Set Menu

Today's homemade soup

Home cured salmon, coriander & ginger, crushed avocado with wasabi,  
pickled mooli, sesame dressing

Crumbled goats cheese, strawberry, baby watercress & mint salad,  
spiced dukkah, aged balsamic vinegar

Pork & green peppercorn terrine, celeriac & apple remoulade, apple ketchup,  
toasted sourdough

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Grilled seabass, charred broccoli, Bombay potatoes, minted yoghurt,  
tomato and cucumber salsa, curry oil

Grilled leg of lamb steak, ratatouille, polenta and parmesan cake,  
tomato, black olive and basil jus

Breaded chicken schnitzel, Caesar salad, crispy Serrano ham,  
garlic & rosemary croutons

Grilled artichoke, green olive & sunblush tomato linguini, caper,  
garlic & lemon dressing, toasted pinenuts

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Fresh strawberries, vanilla mascarpone, lemon curd, gingernut crunch

Fresh pineapple, strawberries, blueberries & mint, blackcurrant sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Oreo vegan chocolate & raspberry cheesecake, raspberry sorbet

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British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

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**Three courses £29.95 per person**

**Two courses £25.95**

*Including freshly ground fairtrade coffee or traditional tea*

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

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