

## Set Menu

Today's homemade soup

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

Sautéed wild mushrooms, rocket, parmesan & sourdough toast

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

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

Pan roasted lamb rump, potato gratin, slow roasted tomatoes, French beans, mint 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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Warm chocolate & white chocolate chip brownie, vanilla ice cream, chocolate fudge sauce

Fresh pineapple, strawberries, blueberries & mint, blackcurrant sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Oreo vegan chocolate & raspberry cheesecake, raspberry sorbet

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

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**Three courses £29.95 per person**

**Two courses £25.95**

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

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