

Set Menu 2022

Today's homemade soup

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

Pork, green peppercorn, parsley & serrano ham terrine,
tomato chutney, winter vegetable slaw, toasted sourdough

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

Pan fried fillet of sea bass, lemon & spring onion potato cake, grilled courgettes,
tomato & caper dressing

Slow braised duck leg, sautéed potato gnocchi, pearl onions,
honey roasted carrots, hispi cabbage

Breaded chicken schnitzel, wild mushrooms, potato grain, French beans,
garlic butter, sherry vinegar jus

Vegan lentil, quinoa & bean chilli, guacamole, coconut tzatziki,
cherry tomatoes, red onion salad, warm flat bread

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

Vegan Oreo biscuit, dark chocolate & raspberry cheesecake, raspberry sorbet

British farmhouse cheese, apricot & rosemary chutney, crackers & grapes £7.95

Three courses £31.95 per person

Two courses £26.95

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

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