



## 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*

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King prawn & brown crab linguine, grilled courgettes, cherry tomatoes,  
garlic, chilli, lemon & parsley

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

Slow cooked duck leg, coconut & coriander brown rice, bok choy,  
hoisin honey sauce, spring onion & pickled ginger

Roasted celeriac, wild mushroom & white bean ragout,  
charred tenderstem broccoli, toasted breadcrumbs

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

Raspberry crème brûlée, lemon & poppyseed shortbread

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

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

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

**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  
Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirements*