



## Set Menu

Today's homemade soup

Pork & serrano ham terrine, apricot & rosemary chutney, winter slaw, toasted sourdough

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

Sautéed wild mushrooms on toast, rocket & shaved parmesan

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Herb roasted chicken, Jerusalem artichokes, button onions & pancetta,  
creamy mash, red wine jus

Slow cooked shoulder of lamb, mint crust, potato gratin,  
braised red cabbage, rosemary sauce

Grilled fillet of Sea bream, herb potato cake, tenderstem broccoli,  
parsley & caper cream sauce

Tuscan bean casserole, griddled Mediterranean vegetables with pesto, black olive crostini

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Banoffee sundae, chocolate, banana & butterscotch ice cream, toffee,  
granola nut crunch, hot chocolate fudge sauce

Fresh fruit salad with mango sorbet

Warm cherry chocolate brownie, hot chocolate sauce, cherry coulis, vanilla ice cream

Sticky toffee pudding, treacle toffee sauce & double cream

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British farm house cheeses with biscuits, fruit & bread **£5.95 per person**

*Why not complement your cheese with a bottle of port for your party?*

Grahams 10 year old tawny **£30**

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Freshly ground fair trade coffee or traditional tea

**Three courses £29.95 per person**

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

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