



Set Menu

Today's homemade soup

Pork & green peppercorn terrine, winter chutney, cornichons, toasted sourdough,
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast
Sautéed wild mushrooms & celeriac on toast, rocket & parmesan on toast

Rotisserie chicken, porcini mushrooms, polenta cake, cavolo nero, lemon thyme jus

Slow braised shoulder of lamb, mint crust, honey roasted carrots,
mustard mash rosemary jus

Grilled fillet of sea bass, lemon & herb potato cake, tenderstem broccoli
caper & lobster cream sauce

Artichoke, green olive & sunblushed tomato linguini, caper, garlic & lemon dressing, toasted
pinenuts

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

Pineapple, blueberries & fresh mint, passion fruit sorbet

Sticky toffee pudding, treacle toffee sauce & vanilla ice cream

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

Three courses £28.95 per person

Two courses £23.95

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