



Set Menu

Today's homemade soup

Slow cooked pork & green peppercorn terrine, winter chutney,
caperberries & toasted sourdough

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

Sautéed wild mushrooms, roasted butternut squash & sage,
rocket & parmesan on sourdough toast

Rotisserie chicken, wild mushrooms, Lyonnaise potatoes,
french beans, tarragon & mustard sauce

Moroccan lamb, chickpea & apricot tagine, herb cous cous, toasted almonds

Grilled fillet of seabream, herb potato cake, roasted broccoli & artichokes,
tomatoes, shallots & capers

Keralan roasted vegetable & coconut curry, brown basmati rice, coriander & toasted coconut

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

Pineapple, blueberries & fresh mint, passion fruit sorbet

Warm chocolate & white chocolate chip brownie, vanilla ice cream,
chocolate fudge sauce

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

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