

SET MENU

2 courses 21.5 // 3 courses 26.5

Starters

Chicken liver pâté with brioche and sticky onion jam
Goats cheese two ways; with heritage tomato and purple beetroot, finished with toasted pine kernels (V)
Ham hock croquette with a pea sauce*
Grilled mackerel with caramelised onion toast, horseradish cream and watercress
Houmous with beetroot crisps and flatbread* (VE)

Mains

Salmon and dill fishcakes with fennel, baby carrots and a smoked cream sauce
Loin of pork with crispy pork cheek, kale and spinach served with a peppercorn sauce
Crispy battered banana blossom with crushed peas, thick-cut chips and a tartare sauce (VE)
Corn-fed chicken with truffle mushroom risotto* (GF) (VE alternative available)
Broccoli pea pesto linguine served with toasted pine nuts, baby carrots and Italian hard cheese (V)
Duo of beef; fillet served pink and corned beef hash with seasonal greens, oyster mushroom and a redcurrant jus*
(£3.50 supplement on set menu price)

Sides

3.5 each

Seasonal vegetables (VE/GF) // Creamy mash (V/GF) // Buttered new potatoes (V/GF) //
Thick-cut chips* (VE) // Onion rings (VE) // Mixed salad* (VE)

SAUCES
2.0 each

Red wine (GF) // Peppercorn (GF) // Mushroom (GF) // Stilton (GF)

Desserts

Chocolate and caramel tart with a white chocolate ice cream (V)
Homemade apple crumble and custard (V)
Baked Alaska filled with cherry ice cream and Morello cherry (V)
Baked vanilla cheesecake with a blood orange sorbet (V)
Vegan and gluten free alternatives available upon request.

(VE) This dish is suitable for vegans, (V) This dish is suitable for vegetarians.
(GF) This dish is gluten free and suitable for gluten intolerance diets.
(*) This dish can be made gluten free, please ask your server for details.

Please ask your server if you have any individual requirements and we'll do our very best to oblige. If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes.