



Set Menu

Today's homemade soup

Duck rillettes, celeriac & apple remoulade, 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

Griddled paprika chicken, sautéed new potatoes, chorizo, courgettes, red onion & piquillo peppers

Oven roasted lamb rump, honey roasted carrots, mustard mash & rosemary jus

Pan fried seabass, asparagus & pea risotto, pecorino & pea shoots

Spinach gnocchi, black olives, basil & artichokes, Pomodoro sauce, rocket & shaved pecorino

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

Pineapple, blueberries & fresh mint, passion fruit sorbet

Chocolate, raspberry & hazelnut cheesecake, crème fraiche

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