



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 mushroom & roasted butternut squash `Vol au vent` crème fraiche & chives

Herb roasted chicken, porcini mushrooms, polenta cake, cavalo nero, lemon & thyme jus

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

Grilled fillet of sea bream, spring onion potato cake, artichoke, caper & green olive salsa

Roasted butternut squash & piquillo pepper gnocchi, cavolo nero,
goats cheese & pumpkin seeds

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

Pineapple, blueberries & fresh mint, passion fruit sorbet

Spiced clementine crème brulee, lemon shortbread biscuit

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