



Set Menu

Today's homemade soup

Seasonal terrine, winter chutney, peashoots & toasted sourdough

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

Sautéed wild mushrooms, roasted celeriac on toast, rocket & parmesan

Twice cooked crispy belly of pork, crackling, quince & apple compote, creamy mash, grain mustard & cider jus

Roasted rump of West Country lamb, mustard crumb, herb potato cake, French beans, mint & redcurrant

Roasted fillet of hake, spring onion mash, mussel & parsley sauce

Keralan roasted vegetable & coconut curry, brown basmati rice

Seasonal fruit salad with sorbet

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

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Warm chocolate brownie, hot chocolate 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