



## Set Menu

2 courses £28.50 | 3 courses £32.50



## Starters

**Leek & Potato Soup** with Smoked Cheddar Toasties (v) (ve\*) (gf\*)

**Cheese on Toast**, Sautéed Mushrooms, Toasted Sourdough, Aged Parmesan, Winter Truffle Mayo and Melted Truffle Brie (v\*) (gf\*) (ve\*)

**Whipped Goats Cheese**, Variations of Beetroot, Pine Nuts and Balsamic Caramel (v) (gf)

**Squid**, Crispy Calamari with Ponzu Mayonnaise, Coriander (gf\*)

**Terrine**, Chicken 'Caesar' Terrine, Serrano Ham, Baby Gem, Crispy Anchovies, Parmesan, Caesar Dressing (gf\*)

## Mains

**Chicken**, Butter Poached Chicken Breast, Smoked Back & Creamed Leeks, Smoked Bacon, Garlic & Herb Mash, Parmesan Crisp and Jus Roti (gf)

**Pork**, Pork Belly, Roasted Onion, Potato Terrine, Swede Burnt Apple Purée, Crispy Kale, Pork Quaver (gf)

**Lamb**, Lamb Rump, Puy Lentils, Roasted Root Vegetables and Game Chips - Jus (gf)

**Monkfish**, Tempura Monkfish Tails, Kedgeree Style Risotto, Peas, Egg, Coriander Shoots, Katsu Curry Sauce (gf\*)

**Thai Fishbowl**, Haddock, Salmon, Mussels & Prawns in a Thai infused Coconut Cream with Rice Noodles (gf)

**Grilled Rump Steak Burger**, Smoked Cheddar, Maple Cured Pancetta, Gherkin, Tomato, Gem & Red Onion in a Toasted Brioche Bun, with Fries & Boathouse Slaw

**Polenta**, Polenta, Wild Mushrooms, Beetroot Reduction and Puy Lentils (gf) (ve)

**8oz Flat Iron Steak** (Served Pink) with a Tomato, Thyme & Onion Salad, Skinny Chips & Peppercorn Sauce (gf\*)

## Desserts

**Sponge**, Treacle Sponge with Homemade Custard

**Posset**, Blood Orange Posset with Poached Rhubarb, Rhubarb Sorbet and Meringue (gf)

**Lemon Tart**, Lemon Tart with Raspberry Sorbet £7.95

**Sticky Toffee Pudding**, with Butterscotch Sauce and Vanilla Ice Cream

*(GF) Gluten Free (V) Vegetarian (GF\*) Gluten Free on Request (V\*) Vegetarian on Request (ve\*) Vegan (ve) Vegan*

A discretionary 5% service charge will be added to all tables