



Set Menu for 10+

2 courses £28.50 | 3 courses £32.50



Starters

White Onion Soup, Smoked Garlic Oil, Homemade Bread (v) (ve*) (gf)

Cheese on Toast - Sautéed Mushrooms, Toasted Ciabatta, Aged Parmesan, Truffle Mayo and Melted Truffle Brie (v*) (gf*)
(£1.50 Supplement)

Fishcakes - Smoked Salmon Fishcakes, Samphire, Tomato Raisins, Chive & Caper Beurre Blanc

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

Duck - Smoked Duck Breast, Blood Orange, Roasted Hazelnuts, Tarragon Oil (gf)

Mains

Chicken - Spanish Style 'Paella' Risotto, Fresh Mussels, Peas, Baby Prawns, Salt & Pepper Squid – Crispy Chorizo (gf*)

Pork - Pork Fillet, Black Pudding Purée, Mustard Mash, Crispy Kale, Rhubarb – Pork Quaver (gf*)

Sea Bass - Pan Fried Sea Bass, Confit New Potato, Purple Sprouting Broccoli, Smoked Almonds, Romesco Sauce (gf)

Beef - Caramelised Braised Blade of Beef, Sesame Fondant Potato, Oriental Vegetables, Wasabi, Chilli & Soy Dressing,
Tempura Oyster (gf*)

Curry - Sweet Potato & Coconut Curry, Spinach, Pak Choi, Fragrant Rice (ve) (gf) (Add Chicken £4.00)

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

Steak – Flat Iron Steak (Served Pink Only) Skinny Fries, Tomatoes, Peppercorn Sauce (gf)

Desserts

Chocolate - 'Eton Mess' – Chocolate Ganache, Orange Meringue, Candied Orange, Orange Sorbet (gf) (v)

Bread & Butter Pudding - Amaretto Cherry Bread & Butter Pudding, Vanilla Custard (v)

Sticky Toffee - Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Salted Popcorn (v)

(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 tables of 8 or more