



## Set Menu for 10+

2 courses £28.50 | 3 courses £32.50



### Starters

**Smoked Tomato and Red Pepper Soup**, Basil Oil and Homemade Bread. (v\*) (ve\*) (gf\*)

**Heritage Tomatoes**, Beetroot, Roasted Cherry Tomatoes, Crispy Onions, Pickled Fennel and Lemon Dressing (v\*) (ve\*) (gf\*)

**Ham Hock Terrine**, Crispy Quails Egg, Asparagus, Burnt apple Puree and Sourdough Crostini (gf\*)

**Crispy Brie**, Iberico Chorizo, Tomato Tapenade, Crispy Pancetta Crumb and Watercress

### Mains

**Chicken Supreme**, Crispy Chorizo, Red Pepper Remoulade, Yellow Courgette, Pickled Carrot and Port Jus (gf)

**Braised Shoulder of Lamb**, Pistachio Crumb, New Potato Terrine, Crispy Lamb Rillettes,  
Green Beans and Crispy Kale

**Salmon Fillet**, Dill Potato Rosti, Crispy Anchovies, Mussels, Stem Broccoli and Caper Sauce (gf\*)

**Curry** - Thai Infused Vegetable Curry with Sweet Potato and Spinach, Rice and Fresh Coriander (gf) (ve)

**Tofu** - Sweet Chilli Tofu with Cauliflower Popcorn, Parmentier Potatoes and Stem Broccoli (ve)

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

### Desserts

**Lemon Posset** - Candied Raspberries, Meringue and Raspberry Sorbet (v) (gf)

**Eton Mess** - White Chocolate Mousse, Fresh Strawberries, Raspberry Crumb, Meringue, Basil and Strawberry  
Sorbet (gf) (v)

**Sticky Toffee** - Sticky Toffee Pudding, Candied Orange, Ginger Ice Cream and Toffee Sauce

*(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