



## Set Menu

Today's homemade soup

Ham hock, balsamic onion & parsley terrine, piccalilli & pea shoots,

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

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

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Rotisserie chicken, potato gratin, pancetta & Jerusalem artichokes, baby onions & thyme jus

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

Grilled fillet of sea bass, lemon & herb potato cake, tenderstem broccoli  
caper, fennel & lobster cream sauce

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

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

Pineapple, blueberries & fresh mint, passion fruit sorbet

Raspberry & vanilla crème brulee, lemon & poppyseed shortbread

Sticky toffee pudding, treacle toffee sauce & double cream

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British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

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**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*