



## Set Menu

Today's homemade soup

Pulled pork & green peppercorn terrine, winter chutney and toasted sourdough

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, sautéed wild mushroom, polenta cake, cavolo nero, lemon thyme jus

Roasted rump of English lamb, herb potato cake, tender stem broccoli, tomato & basil salsa, red wine jus

Pan fried fillet of seabream, prawn bisque & fennel risotto, balsamic roasted cherry tomatoes

Keralan roasted vegetable & coconut curry, brown basmati rice

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Pineapple, blueberries & fresh mint, passion fruit sorbet

Banoffee sundae, banana & butterscotch ice cream, chocolate ice cream, fresh cream, granola nut crunch, chocolate sauce

Spiced clementine crème brulee, lemon shortbread biscuit

Sticky toffee pudding, treacle toffee sauce, vanilla ice 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*