



## Set Menu

Today's homemade soup

Duck rillettes, celeriac & apple remoulade, caperberries, toasted sourdough

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

Wild mushroom, asparagus & broad beans, chive crème fraiche on toast

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Griddled paprika chicken, sautéed new potatoes, chorizo,  
courgettes, red onions & piquillo peppers

Pork fillet medallions, Tuscan bean ragout, pesto, lemon & parsley crumb

Poached salmon fillet, warm potato, spring onion, caper & cornichon salad,  
dill & mustard hollandaise

Keralan roasted vegetable & coconut curry, brown basmati rice, coriander & toasted coconut

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Pineapple, blueberries & fresh mint, passion fruit sorbet

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

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Chocolate, raspberry & hazelnut cheesecake, crème fraiche

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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*