



Set Menu

Today's homemade soup

Slow cooked pork & green peppercorn terrine, winter chutney,
caperberries & toasted sourdough

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

Sautéed wild mushrooms, roasted butternut squash & sage, rocket & parmesan on
sourdough toast

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

Venison bourguignon, pancetta, baby onions & mushrooms,
potato gratin & braised red cabbage

Grilled fillet of sea bream, spring onion potato cake, roasted broccoli & artichokes,
tomato, shallots & capers

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

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

Warm chocolate & white chocolate chip brownie, white chocolate ice-cream,
chocolate fudge sauce

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

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