



SET MENU



Two courses - 17.95

Three courses - 22.95

{ STARTERS }

Cream of cauliflower soup
*Served with crumbled Stilton,
capers and parsley*

Kiln-roast salmon tian
*Avocado with lemon, dill crème
fraîche and granary toast*

Bang bang chicken
*Crispy chicken, peanut, cucumber,
baby gem and radish salad, sweet
chilli and peanut dressing*

{ MAINS }

Halloumi salad
*Baby gem lettuce with apple, grapes,
basil, toasted pine nuts, grated cheese
and a herb dressing*

Haddock mornay
*Creamed potato, spinach,
wholegrain mustard velouté
and poached hen's egg*

Duck pappardelle
*Slow-braised duck with lamb and beef
ragu sun-dried tomatoes, shaved
Parmesan and parsley*

Steak, egg and chips
*Thinly beaten rump steak,
chips and a fried hen's egg
£3.95 supplement*

{ SIDES }

Peas, mangetout and baby shoots	3.95	San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95
Truffle and Parmesan chips	5.50		
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95	Extra virgin olive oil mashed potato	3.95
Green beans and roasted almonds	4.25	Sprouting broccoli, lemon oil and sea salt	4.75
Jasmine rice with toasted coconut and coriander	3.75	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Chips	4.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.50

{ DESSERTS }

Yoghurt sorbet
*With strawberry sauce
and shortbread*

Blackstone vintage Cheddar
*Aged Cheddar cheese served with
rye crackers, apple and celery*

Almond and blueberry
panna cotta
*Limoncello sauce, almond tuile
and gold flakes*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.