



SET MENU

2 courses £28 - 3 courses £34

Wild mushroom soup with croutons

Pork fillet wrapped in pancetta, pork belly and pork cheeks
With black pudding, sweet potato puree and port wine sauce

Smoked haddock risotto with sweetcorn and butternut squash

Warm vine tomato consommé with thyme jelly
And basil fritters (vegan)

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Salmon, pink fir potatoes, roasted heritage beetroot, chorizo, crispy squid
and aioli

Duck confit, sautéed potato black pudding and salad lyonnaise

Whipped goats' cheese, aubergine and walnut frangipane gateau with
roasted vegetables, cherry tomato and pesto

Sweetcorn fritters with pickle pepper stringo and chilli bean refry,
Lemon herb mayonnaise and avocado lime salsa(vegan)

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Sticky toffee and date pudding with butterscotch sauce and vanilla ice
cream

Churros, with warm dipping chocolate (Vegan)

Plum and nut crumble with vanilla sauce and praline ice cream (contains
nuts)

Chocolate brûlée, white chocolate mousse and milk chocolate ice cream

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*contains nuts

Prices include VAT @20%

Service is not included,

Except on groups of 6 or more

Where a discretionary 10% will be added