



LUNCH SET MENU

STARTERS

Chilli salt squid, smoked chilli & lime

Roasted cauliflower soup, pumpkin seed dressing

Beef tartare, confit egg yolk, raisin mustard, toasted sourdough

MAINS

Today's house pie

Beer battered haddock & chips, crushed peas, tartare sauce

Beetroot burger, cashew sauce, baby gem, sweet potato fries

SIDES

Fries, plain or with truffle & parmesan 4.5 / 5.5

Mixed leaf salad 4.5 | Potato dauphinoise 5.5

Tenderstem broccoli, garlic & almond dressing 5

PUDDINGS

Sticky date pudding, malt butterscotch, pear compote, milk ice cream

Soft baked chocolate cookie, reduced milk, peanut butter ice cream

Panna cotta, poached plum, ginger wine jelly, pistachio meringue

2 COURSES £27

3 COURSES £33

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU

Bread for the table

STARTERS

Roasted cauliflower soup, pumpkin seed dressing

Whiskey cured Salmon, pickled salsify, soda bread

Beef tartare, confit egg yolk, raisin mustard, toasted sourdough

Violet artichoke croquettes, red pepper, chervil mayonnaise, smoked almonds

MAINS

Pan-fried brill, thyme dumplings, Jerusalem artichokes, pickled apple

Grilled hen of the woods mushroom, violet potatoes, peppercorn sauce

Pan-roasted chicken breast, chorizo, onion squash, ruby endive

Tradition breed sirloin, fries, beef-fat Béarnaise

Includes a selection of sides for the table

PUDDINGS

Sticky date pudding, malt butterscotch, pear compote, milk ice cream

Soft baked chocolate cookie, reduced milk, peanut butter ice cream

Panna cotta, poached plum, ginger wine jelly, pistachio meringue

TO FINISH

Selection of British cheese and biscuits

3 COURSES £46

4 COURSES £54

*Please inform a member of staff if you have any dietary or allergen requirements.
seasonal sides can be found on our a la carte menu



CELEBRATION MENU

Bread for the table

CANAPÉS

A selection of three canapés per person

STARTERS

Roasted cauliflower soup, pumpkin seed dressing

Whiskey cured Salmon, pickled salsify, soda bread

Beef tartare, confit egg yolk, raisin mustard, toasted sourdough

Violet artichoke croquettes, red pepper, chervil mayonnaise, smoked almonds

MAINS

Pan-fried brill, thyme dumplings, Jerusalem artichokes, pickled apple

Grilled hen of the woods mushroom, violet potatoes, peppercorn sauce

Pan-roasted chicken breast, chorizo, onion squash, ruby endive

Tradition breed sirloin, fries, beef-fat Béarnaise

Includes a selection of sides for the table

PUDDINGS

Sticky date pudding, malt butterscotch, pear compote, milk ice cream

Soft baked chocolate cookie, reduced milk, peanut butter ice cream

Panna cotta, poached plum, ginger wine jelly, pistachio meringue

TO FINISH

Selection of British cheese and biscuits

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Coffee or tea and petit fours

5 COURSES £70

**seasonal sides can be found on our a la carte menu*