



LUNCH SET MENU

STARTERS

Chilli salt squid, smoked chilli & lime

Sweetcorn, Graceburn cheese, red onion & rosemary focaccia

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

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Chocolate brownie, malt fudge sauce, roasted banana & sour cream sorbet

Pineapple carpaccio, ginger & mint syrup, coconut sorbet

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

Sweetcorn, Graceburn cheese, red onion & rosemary focaccia

Cured halibut, fennel & orange dressing

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

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

MAINS

Pan-fried hake, broccoli, trompette mushrooms, hazelnuts

Grilled hen of the woods mushroom, triple cooked chips, peppercorn sauce

Pan-roasted chicken breast, tarragon dumplings, wild mushrooms

Tradition breed sirloin, fries, beef-fat Béarnaise

Includes a selection of sides for the table

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Chocolate brownie, malt fudge sauce, roasted banana & sour cream sorbet

Pineapple carpaccio, ginger & mint syrup, coconut sorbet

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

Sweetcorn, Graceburn cheese, red onion & rosemary focaccia

Cured halibut, fennel & orange dressing

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

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

MAINS

Pan-fried hake, broccoli, trompette mushrooms, hazelnuts

Grilled hen of the woods mushroom, triple cooked chips, peppercorn sauce

Pan-roasted chicken breast, tarragon dumplings, wild mushrooms

Tradition breed sirloin, fries, beef-fat Béarnaise

Includes a selection of sides for the table

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Chocolate brownie, malt fudge sauce, roasted banana & sour cream sorbet

Pineapple carpaccio, ginger & mint syrup, coconut sorbet

TO FINISH

Selection of British cheese and biscuits

&

Coffee or tea and petit fours

5 COURSES £70

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