



LUNCH SET MENU

STARTERS

Chilli salt squid, smoked chilli

Roasted pumpkin & walnut paté, shallot chutney, focaccia

Beef tartare, mushroom ketchup, pickled trompettes, bone marrow croquettes, confit egg yolk

MAINS

Today's house pie

Pan-fried hake, white beans, clams, charred gem, sea herbs, smoked broth

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

SIDES

Fries, plain or with truffle & parmesan 4.5 / 5.5

Potato dauphinoise 5.5 | Broccoli, burnt lemon & almond dressing 4.5

Tomato, cucumber, feta & red onion salad 5

PUDDINGS

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

Dark chocolate brownie, peanut butter parfait, malt fudge sauce

Passion fruit & lemon meringue pie, whipped cream

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 pumpkin & walnut paté, shallot chutney, focaccia

Chargrilled prawns, chorizo, sweetcorn, lemon & rosemary dressing

Beef tartare, mushroom ketchup, pickled trompettes, bone marrow croquettes, confit egg yolk

Truffled goat's cheese mousse, glazed chicory, toasted pine nuts

MAINS

Pan-fried hake, white beans, clams, charred gem, sea herbs, smoked broth

Venison loin & croquette, spiced potato, beetroot, spinach, blackberry jus

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

Traditional breed sirloin, flat mushrooms, Béarnaise

Includes a selection of sides for the table

PUDDINGS

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

Dark chocolate brownie, peanut butter parfait, malt fudge sauce

Passion fruit & lemon meringue pie, whipped cream

TO FINISH

Selection of British cheese and biscuits

3 COURSES £46

4 COURSES £54

**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 pumpkin & walnut paté, shallot chutney, focaccia

Chargrilled prawns, chorizo, sweetcorn, lemon & rosemary dressing

Beef tartare, mushroom ketchup, pickled trompettes, bone marrow croquettes, confit egg yolk

Truffled goat's cheese mousse, glazed chicory, toasted pine nuts

MAINS

Pan-fried hake, white beans, clams, charred gem, sea herbs, smoked broth

Venison loin & croquette, spiced potato, beetroot, spinach, blackberry jus

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

Traditional breed sirloin, flat mushrooms, Béarnaise

Includes a selection of sides for the table

PUDDINGS

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

Dark chocolate brownie, peanut butter parfait, malt fudge sauce

Passion fruit & lemon meringue pie, whipped cream

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*