

SET MENU

Two Courses 28.00 | Three Courses 34.00

STARTERS

Celeriac & Apple Soup, Crispy Sage & Warm Ciabatta *(pb)*

Caramelised Onion Tart, Pear, Chicory & Fennel Salad *(pb)*

Ham Hock, Leek & Cheddar Croquettes, Apple & Raisin Chutney

Seaweed-cured Salmon, Pink Grapefruit & Dill Oil

MAINS

Jimmy Butler's 8oz Pork Cutlet, Celeriac & Tarragon Purée, Braised Red Cabbage

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati *(pb)*

Pan Fried Sea Bream Fillet, New Potatoes, Brown Butter & Capers

Steak Diane – Fillet Steak Medallions, Chips, Mushroom & Shallot Cream Sauce (+7.00)

PUDDINGS

Chocolate Truffle Cheesecake, Black Cherries & White Chocolate *(v)*

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream *(v)*

Apple Tarte Tatin, Vanilla Ice Cream *(pb)*

British Cheese Plate – Tor Goat's, Isle of Mull Cheddar & Cornish Blue, Chutney, Apple & Peter's Yard Crackers

LITTLE EXTRAS

Chips or Fries 5.25 *(pb)* | + *Truffle & Parmesan* 1.50

Halloumi Fries, Honey & Chilli Dip 7.75 *(v)*

Tempura Squash Fries, Truffle Cheese Dip 7.25 *(v)*

Seasonal Greens, Garlic Butter 5.00 *(v)*

Beetroot & Walnut Salad 5.25 *(pb)*

Mac & Cheese 5.25 *(v)* | + *Truffle* 1.00

Green Salad, Toasted Seeds, Chardonnay Vinaigrette 4.95 *(pb)*

(v) Vegetarian | *(pb)* Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.