



## Summer Set Menu

Today's homemade soup

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Ham hock, cornichons & shallots, celeriac remoulade, watercress,  
mustard vinaigrette, sourdough toast

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing  
*served with chicken or cauliflower & tofu*

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Grilled sea bream, Bombay potatoes, charred broccoli, tomato,  
cucumber & red onion salsa, minted yoghurt

Breaded chicken schnitzel, garlic butter, Caesar salad,  
crispy Serrano ham, rosemary & garlic croutons

Breast of guinea fowl, harissa butter, herb couscous,  
aubergine, tomato & chickpea tagine, pomegranate dressing

Orzo pasta risotto with artichokes, minted peas,  
broad beans & courgettes, parmesan & rocket

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Chocolate chip brownie, vanilla ice cream, warm chocolate fudge sauce

Strawberry & white chocolate cheesecake, fresh strawberry  
& mint salad, chocolate shards

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Fresh pineapple, strawberries, raspberries & blueberries, mint, passionfruit sorbet

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British farmhouse cheese, apricot & rosemary chutney, crackers & grapes **£6.95**

**Three courses £32.95 per person, Two courses £27.95 per person**

*Parties of 6 or more are subject to an optional 10% service charge.*

*Allergy information is available, please ask a member of our team  
Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirements*