



## Set Menu

Today's homemade soup

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

Black pudding, poached egg & confit apple salad, caramelised onion,  
bacon crumb, grain mustard dressing

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

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Grilled fillet of sea bass, pea, asparagus & pea linguini, lobster bisque cream sauce,  
rocket & parmesan

Pork fillet, black pudding, French beans, crushed new potatoes,  
apple compote, crackling, mustard & cider jus

Breaded chicken schnitzel, potato gratin, French beans,  
lemon, caper & garlic butter, sherry vinegar

Garlic & thyme sauteed King Oyster mushrooms, roasted cherry tomatoes,  
potato gratin, spinach & peppercorn sauce, grated parmesan

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Chocolate nemesis cake, vanilla ice cream, chocolate fudge sauce

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

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Set Greek Yoghurt, strawberries, pistachio & honey, poppyseed & lemon shortbread

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British farmhouse cheeses, apricot & rosemary chutney, crackers *for two to share* **£12.95**

**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*