

SET MENU

TWO COURSES 25.00 ~ THREE COURSES 30.00

Vintage sourdough, whipped fennel pollen butter v.
Petit lucques olives v.

Chapel and Swan oak smoked salmon, whipped wasabi crème fraîche,
fried capers

Crispy lamb Kiev, anchovies, pea and mint

Heritage beets, Blue Monday, pickled walnuts v.

Cornish ray wing, caper, almond, cucumber, lemon butter

Chicken schnitzel, fried heritage Legbar egg, bacon crumb, capers

Artichoke, sweet potato hash brown, chanterelles, burnt onions **VE.**

all served with seasonal new potatoes and vegetables

Dark chocolate and hazelnut truffle v.

Chase gin posset, rhubarb, shortbread v.

Sticky toffee baked Alaska v.

CHEESE SELECTION

7.00

Three choices of artisan cheese, roasted grapes, breads, pickles

**Please ask a member of the team should you require any allergen
information on any of our dishes**

V. VEGETARIAN / VE. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

SET MENU

TWO COURSES 35.00 ~ THREE COURSES 40.00

Vintage sourdough, whipped fennel pollen butter v.
Petit lucques olives v.

Sea trout, smoked sea trout, potato, capers, watercress, garlic
Braised beef croquette, horseradish mayonnaise, land cress
Heirloom tomatoes, burrata, herb dressing v.

Pollock, cockle popcorn, beer vinaigrette, tartare sauce
Chicken in smoked red wine, baby onions, smoked bacon
Roasted squash, romanesco, goat's curd, pickled red onion,
pumpkin seed relish vE.

Set yoghurt, honeycomb, rhubarb v.
Stove top rice pudding, roast plum jam v.
Sticky toffee baked Alaska v.

CHEESE SELECTION

7.00

Three choices of artisan cheese, roasted grapes, breads, pickles

**Please ask a member of the team should you require any allergen
information on any of our dishes**

V. VEGETARIAN / VE. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

SET MENU

TWO COURSES 45.00 ~ THREE COURSES 50.00

Vintage sourdough, whipped fennel pollen butter v.
Petit Lucques olives v.

Warm potted shrimp butter, toasted crumpet
Wood pigeon salad, winter slaw
Wild mushroom soup, winter truffle, mascarpone cream, sourdough toast v.

Pan-roasted rump of beef, butternut squash, girolles, Treviso
Roast brill, lentils, leeks, bacon, grilled spring onion
Gnocchi, roasted shallot, cauliflower, raisins, sage *ve.*

Pineapple tarte tatin, chilli and lime syrup, black coconut ice cream v.
Dulce de leche panna cotta, pistachio crunch v.
Sticky toffee baked Alaska v.

CHEESE SELECTION **7.00**

Three choices of artisan cheese, roasted grapes, breads, pickles

**Please ask a member of the team should you require any allergen
information on any of our dishes**

V. VEGETARIAN / VE. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.