

SET MENU

TWO COURSES £22.95 • THREE COURSES £27.95

STARTERS

Roasted Romano pepper salad, Suffolk fennel salami, red chicory, caperberries

Warm goat's cheese & beetroot salad, olive tapenade toast v. n.

Cornish crab cakes, avocado, tomato & basil dressing



MAIN COURSES

King prawn and crab linguine, tomato, chilli, garlic

Harissa roasted aubergine, butternut squash, lentil, pomegranate salad ve. n.

Smoked chicken Caesar salad



DESSERTS

Sticky toffee pudding, butterscotch sauce, clotted cream v.

Flourless berry and Bramley apple nut crumble, coconut ice cream ve. n.

Choice of two British cheeses served with grapes, chutney and biscuits

V. VEGETARIAN / N. CONTAINS NUTS / 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 £26.95 • THREE COURSES £31.95

STARTERS

Duck liver pâté, toasted sourdough bread, pickled cucumber,
onions and cornichons n.

Oak smoked salmon, horseradish crème fraîche, fried capers n.

Roasted Romano pepper salad, Suffolk fennel salami, red chicory, caperberries



MAIN COURSES

Rump steak with hand cut chips

Roast cod, Café de Paris hollandaise, sea vegetables

Grilled chicken breast, warm spiced lentil, rocket



DESSERTS

Treacle tart, clotted cream v. n.

Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v. n.

Choice of two British cheeses served with grapes, chutney and biscuits

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SET MENU

TWO COURSES £28.95 • THREE COURSES £34.95

STARTERS

Warm goat's cheese salad with beetroot walnuts and olive tapenade

Asian rare beef salad with chilli, lime and roasted peanuts n.

Crayfish, prawn and smoked salmon cocktail with a seafood mayonnaise
and bloody Mary ketchup



MAIN COURSES

Chargrilled 220g sirloin steak, roasted Provençal tomato, gratin potato
and a peppercorn sauce

Pan-fried sea bass with fennel and basil whipped mash, roast pepper,
herb and caper dressing

Wild mushroom ragout with soft herb polenta and sautéed greens v.



DESSERTS

Treacle tart, clotted cream v. n.

Blue Monday cheese with roasted grapes, honey and Melba toast v.

Chocolate hazelnut brownie with vanilla ice cream
and hot chocolate fudge sauce n.

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