



SET MENU

Choose Two or Three Courses for 24.00 / 28.00

STARTERS

- Goats' Cheese Croustillant, Fresh Figs & Honey **v**
Blythburgh Ham Scrumpet, English Mustard Mayonnaise
Today's Autumn Soup, Ciabatta - See Blackboard **v**
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts,
Coriander & Mint, Yoghurt Dressing & Dukkah 🍷

MAINS

- Roast Cod Fillet, Brown Butter, Wilted Spinach & New Potatoes
Free-range Chicken Schnitzel, Garlic & Parsley Butter, Baby Kale, Parmesan & Fries
Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews,
Coconut Sambal, Basmati Rice & Chapati 🍷
Aubrey Allen's 8oz Rump Cap Steak, Chips & Rocket
3.00 Supplement

PUDDINGS

- Warm Chocolate Fondant, Crème Fraîche & Pistachio Crumb **v**
Mascarpone Cheesecake, Totally Tropical Fruit **v**
Apple Tarte Tatin, Vanilla Ice Cream 🍷
British Cheese Plate - Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.00 🍷
Sweetcorn Mac & Cheese 3.25 **v**
Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 🍷
Tenderstem Broccoli, Béarnaise 4.75 **v**
Braised Red Cabbage 4.00 🍷
Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

v Vegetarian dishes 🍷 **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.