





SET MENU

Choose Two or Three Courses for 27.00 / 32.50


STARTERS

- Caramelised Onion Tart, Rosary Goats' Cheese, Walnuts & Rocket **v**
Free-range Chicken & Ham Hock Terrine, Coronation Sauce, Apple & Raisin Salad
Today's Winter Soup, Ciabatta - See Blackboard **v**
Roast Squash & Red Pepper Salad, Black Rice, Ginger & Sesame 

MAINS

- Cornish Monkfish Fillet, Persian-spiced Aubergine, Pomegranate & Pine Nuts
Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries
Thai Red Curry - Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews & Basmati Rice 
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.50)
Add Bèarnaise or Peppercorn Sauce 2.00

PUDDINGS

- Warm Chocolate Fondant, Cherry Compote, Crème Fraîche **v**
Basque Cheesecake, PX, Fig & Orange Conserve **v**
Apple Tarte Tatin, Vanilla Ice Cream 
British Cheese Plate - Rutland Red & Beauvale, Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.25 **v**
Truffle Mac & Cheese 3.75 **v**
Onion Rings 4.00 **v**
Butter Leaf Salad, Toasted Seeds, Soft Herbs & Chardonnay Vinaigrette 4.25 
Leeks & Maple-cured Ham 4.75
Creamed Spinach, Roast Garlic & Nutmeg 4.00 **v**
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. **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. If you want to know more about how our dishes are cooked or prepared, please talk to us.