

SET MENU

Two Courses 28.00 | Three Courses 34.00

STARTERS

Today's Soup, Ciabatta - See Blackboard (*pb*)
Spiced Roasted Carrots, Coconut Yoghurt, Peanuts & Watercress (*pb*)
Ham Hock, Leek & Cheddar Croquettes, Apple & Raisin Chutney
Wild Mushrooms, Garlic & Parsley, Sourdough (*v*)

MAINS

Cumberland Sausages & Buttered Mash, Onion Gravy
Sri Lankan Sweet Potato, Spinach & Chickpea Curry,
Coconut Sambal, Basmati Rice & Chapati (*pb*)
Battered Hake & Chips, Peas & Tartare Sauce
Steak Diane – Fillet Steak Medallions, Chips, Mushroom & Shallot Cream Sauce (+ 7.00)

PUDDINGS

Chocolate Fondant, Cherry Compote & Chantilly Cream (*v*)
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (*v*)
Apple Tarte Tartin, Vanilla Ice Cream (*pb*)
British Cheese Plate – Tor Goat's, Isle of Mull Cheddar & Cornish Blue,
Chutney, Apple & Peter's Yard Crackers

LITTLE EXTRAS

Chips or Fries (*pb*) 5.25 | + Truffle & Parmesan 1.50
Beetroot & Walnut Salad (*pb*) 5.25
Halloumi Fries, Honey & Chilli Dip (*v*) 7.75
Seasonal Greens, Garlic Butter (*v*) 4.95
Tempura Squash Fries, Truffle Cheese Dip (*v*) 7.25
Mac & Cheese (*v*) 5.25 | + Truffle 1.00
Green Salad, Toasted Seeds, Chardonnay Vinaigrette (*pb*) 4.95

(*v*) Vegetarian | (*pb*) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.