



Today's homemade soup with ciabatta

Bang bang peanut satay chicken, crunchy oriental vegetable salad

Potted salt beef brisket with tarragon, mustard & capers,
pickled cabbage, toasted sourdough

Sautéed wild mushrooms & celeriac on toast,
shaved parmesan & rocket

Fillet of sea bream, braised leeks, gnocchi, cavolo nero, lobster bisque sauce

Tenderloin of pork, black pudding potato cake, braised red cabbage, apple ketchup

Keralan roasted vegetable & coconut curry with brown basmati rice

Garlic & thyme corn-fed chicken breast, bacon lardons, button onions,
mushrooms & parsley, potato gratin, French beans, red wine jus

Apple crumble ice cream sundae, hot butterscotch sauce

Sticky toffee pudding, treacle toffee sauce, clotted cream ice cream

Warm cherry chocolate brownie with vanilla ice cream,
warm chocolate fudge sauce & cherry coulis

Buttermilk cream, Yorkshire rhubarb, stem ginger, gingernut crumb

Fairtrade coffee & tea to finish

Menu subject to slight changes

3 courses £29.95

2 courses £24.50

10% service charge added to tables of 10 or more

Allergy information is available, please ask a member of the team