



## Set Menu

Today's homemade soup

Duck rillettes, celeriac & apple remoulade, caperberries, sourdough toast

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Sautéed wild mushrooms, asparagus & broad beans, crème fraiche & chives

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Griddled paprika chicken, sautéed new potatoes, chorizo, courgettes, red onions & piquillo peppers

Pork fillet medallions, Tuscan bean ragout, pesto, lemon & parsley crumb

Pan fried sea bass, asparagus & pea risotto, pecorino & pea shoots

Keralan roasted vegetable & coconut curry, brown basmati rice

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Banoffee sundae, chocolate, banana & butterscotch ice cream, fresh cream, granola nut crunch, chocolate sauce

Pineapple, blueberries & fresh mint, passion fruit sorbet

Warm white chocolate chip brownie, vanilla ice cream, chocolate fudge sauce

Sticky toffee pudding, treacle toffee sauce & vanilla ice cream

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British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

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**Three courses £28.95 per person**

**Two courses £23.95**

***Including freshly ground fairtrade coffee or traditional tea***

*Parties of 10 or more are subject to an optional 10% service charge*

*Allergy information is available, please ask a member of our team*