



OCTOBER + NOVEMBER SET MENU

to start

Chicken liver parfait, red onion jam + toasted sourdough (gfo)

Warm parsnip, stilton + apple salad (gfo)

Gin cured salmon, cucumber, lime + radish (gf)

Fishcakes, warm tartare sauce + pickled red onion

followed by

Aged pork loin, cauliflower, braised cheek + cheese croquette (gfo)

Fillet of sea bream, cockles, purple sprouting + fennel (gf)

Rare onglet, braised shallots, chips + tarragon mayonnaise (gf)

Roasted squash, spiced lentils, feta + pine nuts (gf)

for afters

Sticky toffee pudding, toffee sauce + vanilla ice cream

Poached pear, waffles + honey ice cream (gfo)

Chocolate + banana mousse cake, peanut butter ice cream

Apple tart + crème fraiche sorbet

Two courses £21

Three courses £25

All our food is sourced locally + is organic where possible
Dishes may contain nuts, please inform our staff of any allergies