



## JUNE + JULY SET MENU

to start

Roast chicken + ham hock terrine, chicken crackling, curry mayo, caper + raisin puree (gfo)

Brawn, pickled red cabbage + piccalilli

Asparagus salad, goat's curd + dukkah (gfo)

Crab cakes, curry mayo + pickled kohlrabi

followed by

Stuffed saddle of lamb, braised red cabbage, lamb's liver, new potatoes + salsa verde (gf)

Medium rare dry aged rump cap, braised cheek, mushroom + chips (gf)

Herb gnocchi, turnip puree, roast turnip + turnip tops

Daily fish special (gfo)

for afters

Sticky toffee pudding, toffee sauce + vanilla ice cream

Orange crème brulee, cardamom ice cream (gfo)

Chocolate + banana mousse cake with peanut butter ice cream

Cheese, chutney + biscuits

Two courses £22

Three courses £26

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