



Set Menu

Tuesday, Wednesday & Thursday Evening 6pm-9pm | Saturday Lunch 12pm-3pm

Two Course £18

Three Course £22

STARTERS

Roasted Beetroot, Feta, Pickled Mushrooms, Horseradish & Thyme Crumb

Chicken Liver Pate, House Bread, Red Onion Chutney

Soup of the Day, Freshly Baked House Bread

Breaded Whitebait, Citrus & Herb Mayo

MAINS

Roasted Squash, Spinach, Toasted Pine Nuts, Shiitake Mushroom Sauce

Pan Fried Hake, Chorizo & Samphire

Peppered Venison Haunch, Salt Baked Celeriac, Spinach, Blackberry Red Wine
Sauce

115g 28-Days Dry-Aged Bavette Steak with Truffle Butter, Dressed Rocket & Skin-
on Fries

DESSERTS

Warm Pineapple & Rum Cake, Coconut Cream

Ginger & Lime Crème Brûlée, Shortbread

Caramel Chocolate Torte, Mango Sorbet

Selection of 3 Cheeses with House Chutney, Poached Celery, Pickled Grapes &
House Bread. *£3 Supplement*

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING YOUR MEAL. SOME DISHES MAY CONTAIN NUTS