



Set Menu

Two Course £18

Three Course £22

STARTERS

Blue Cheese Soufflé, Wilted Spinach, Pickled Grapes. Candied Walnuts

Chard Confit Garlic Tender Stem, Crispy Smoked Bacon, Pinenuts, Crispy Poached Hens Egg, Pesto Herb Dressing

Roasted Figs, Balsamic, Sun-Dried Tomatoes, Radish, Crumbled Goats Cheese or Vegan Feta

Crispy Breaded Whitebait & Herb Mayo

MAIN COURSES

Rigatoni Arabiata, Creamy Gorgonzola Mousse, Toasted Pine Nuts (Vegan Available)

170g 28 Days Dry Aged Bavette Steak with Truffle Butter, Dressed Rocket & Skin on Fries

Pan Fried Seabass, Warm Potato Salad, Spinach, Tender Stem, Caponata Salsa

Five Spiced Crispy Low & Slow Pulled Pork Croquette, Crisp Summer Salad, Fresh Apple, Spring Onions, Radish, Pickled Carrot, Toasted Sesame Seeds

DESSERTS

Salted Pistachio Semifreddo, Warm Chocolate & Caramel Sauce

Strawberry & Pimm's Eton Mess, Strawberry Compote, Pimm's Jelly, Meringue, Whipped Cream

Caramel Chocolate Tourte, Frozen Raspberries, Vanilla Ice-Cream

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