



### **Set Menu**

Two Course £18

Three Course £22

### **STARTERS**

Blue Cheese Soufflé, Wilted Spinach, Pickled Grapes. Candy

Chard Confit Garlic Tender Stem, Crispy Smoked Bacon, Pinenuts, Crispy Pouched 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 Slow & Slow Pulled Pork Croquette, Crisp Summer Salad, Fresh Apple, Spring Onions, Radish, Pickles 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, Pouched Celery & House Bread. *£3 Supplement*