



## ALL DAY SET MENU

*Two courses 24 // Three courses 29*

*Monday to Thursday all day  
Friday until 5pm*

### Starters

---

**Truffle Mushrooms (ve available)**

Wild mushrooms, truffle cream, porcini crumb, toast

**Sun Blushed Tomato Arancini (ve available)**

Lemon pepper aioli, crispy sage

**Shetlands Mussels**

Choice of English herb and white wine garlic cream or Thai red curry sauce, samphire butter, Emily's warmed bread

**Tomato Bruschetta**

Sourdough, basil pesto, burrata

**Cajun Pork Belly Bites**

Mango chilli salsa

### Mains

---

**Mediterranean Spiced Lamb Chops**

Pearl cous cous, mint yoghurt, coriander

**PTMY Market Fish Pie**

Braised sea vegetables

**Pork Belly**

Cauliflower purée, charred cauliflower, heritage carrots, black pudding bon bon, apple gel, cider jus

**Roast Chicken Supreme**

Sage gnocchi, torched leeks, carrot purée, crispy sage, red wine jus

**8oz Ribeye Steak**

Dressed lambs lettuce, chips  
ADD £5.00 supplement

**Asparagus & Pea Risotto (v and ve available)**

Parmesan, lemon, red pepper pesto

### Desserts

---

**Mille-Feuille (v)**

Raspberry, white chocolate crémeux, gin jelly, lemon balm

**Salted Caramel Brownie (v or ve) (gf)**

Chocolate soil, berry compote, Chantilly cream, vanilla ice cream

**Eton Mess**

Meringue, macerated strawberries, vanilla pod cream, elderflower jelly

**Apple & Rhubarb Crumble (ve or gf available)**

Vanilla ice cream

**Cheese Board (v)**

Artisan crackers, truffle honey, smoked almonds, house chutney  
ADD £3.00 supplement

