



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

Please advise your server if you have any dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.

