

Example Menu

soup of the day

goats cheese mousse, roasted pear, pickled walnuts

ham hock terrine, carrot puree, pickled vegetables

torched mackerel, horseradish cream, beetroot puree

chicken liver parfait, watercress, brioche

~~~

roast topside of beef, roast potatoes, seasonal vegetables, yorkshire pudding, pan jus

pan fried chicken breast, carrot, dauphinoise potato, pan jus

roast pork belly, creamed mashed potato, roast carrot + tender stem broccoli

pan fried fish of the day, mashed potato, celeriac, caper + almond beurre noisette

chargrilled aubergine, garlic ricotta, mi-cuit tomato, rocket

~~~

chocolate delice, chocolate sorbet + chocolate crumb

lemon curd, chantilly cream, meringue, puff pastry, raspberry sorbet

vanilla rice pudding, blackberry jam

raspberry cheesecake, raspberry gel, tonka ice cream

chef's selection of 3 british cheeses, oat crackers, chutney + celery

2 courses £20.00 / 3 courses £25.00

12 years and under £17.50

*all of our meats are prepared using the water bath technique and are served pink *all dishes are freshly prepared please be aware a main meal may take up to 35 minutes to cook and serve. *all of our dishes are designed to be part of a three-course meal and are made from fresh using local produce. *all of our dishes are prepared in a kitchen that handles nuts. *some of our dishes contain raw or lightly cooked eggs.