

THREE-COURSE SET MENU

£35 Per Person
includes 3-courses.

STARTERS

Smoked Salmon & Crab Cake
with wasabi crème, radish & pickled cucumber

Seasonal Homemade Soup (v)(gf*)
served with rustic bread

Homemade Scotch Egg
with piccalilli & chorizo crisps

Goats Cheese Bon-Bon (v)
with heritage tomato salad & basil oil

MAINS

Chargrilled 8oz Sirloin Steak (gf*)
served medium with grilled mushroom, herb roast tomato, chunky chips & peppercorn sauce

Pan-Roast Free-Range Chicken
fondant potato, fricassee of mushrooms & serrano ham crisps

Baked Cauliflower Steak (ve)
with chickpea and pimento salsa & crispy onions

Pan-Seared Seabass (gf)
charred tender stem, new potatoes & sauce vierge

DESSERTS

Selection of Fine Ice Creams (v)
please ask your server for flavours

Bourbon Vanilla & Mango Cheesecake (v)
with coconut cream

Vegan Chocolate Torte (ve)

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens are available on request, however we are unable to provide information on other allergens. A discretionary service charge of 10% will be added to your bill. All above prices are inclusive of VAT.

(v): vegetarian (ve): vegan (gf): gluten free (*): option available.