

SET EVENING MENU

£37 TWO COURSE
£44 THREE COURSE



Snacks

Sourdough, Butter 3.5

Tomato & Chilli Greek Butter Beans (v) 4

Starters

Wild Mushroom Forest (v)

Sauteed Mushrooms, Buttered Kadif, Soft Boiled Egg,
Mushroom Velouté & Dried Cep Dust

Smoked Beef Cheek

Served with Hibiscus Chilli Jam, Cucumber Slaw
& Red Pickled Chillis

Coconut Panko Prawns

Served with a Lemon Bisque, Cauliflower Mousse,
Curried Lentils & Desiccated Coconut

Chicken & Pea Hock

Served with Fresh Split Pea & Mint Pea Puree

Mains

All Roasts served with: Roast potatoes, Tender stem, Cauliflower, Yorkshire Pudding
Roasted Carrots & Parsnips, Butternut, Carrot & Swede Mash and Gravy

Lamb Shank Roast

Aged Sirloin Beef Roast

Free-Roam Chicken Breast Roast

Pan Seared Seabass

Wilted Leek & Spinach, Caramelised Onion & Parsnip Puree
With Balsamic Jus

King Mushroom Scallops (v)

Truffle Pea Puree & Crispy Mushrooms Served with
A Side of Sauteed Spinach & Butterbeans

Steaks (£12 extra)

35 day dry-aged Angus Sirloin steak

Confit Tomato, Padron pepper, Mushroom
and a side of your choice

35 day dry-aged Angus Ribeye steak

Confit Tomato, Padron pepper, Mushroom
and a side of your choice

Sides

Fries (v) 4

Sauteed Garlic Spinach & Butterbean (v) 5
Red Peppercorn Sauce (v) 3

Roast Potatoes (v) 5.5

Butternut, Carrot & Swede Mash (v) 5
Beef Dripping Butter 3

Desserts

Vanilla Panna cotta

With Fresh Strawberries in Vanilla Syrup, Raspberry Sorbet & Micro Basil

Fresh Blueberry Milk Chocolate Tart

With Blueberry Mousse, Blueberry Compote & Blue Violas

Dessert of the Day

Ask your Server for details

Food Allergies and Intolerances: when you order your food please state if you have any food allergies or intolerances.
Please be aware it is not possible to guarantee against all possibilities of allergen traces or allergen cross-contamination.
All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.