



SET MENU

£23pp 2 course | £28pp 3 course

STARTERS

Soup of the Day, croutons

Salt Beef, mini bagels, mature cheddar, gherkin gel, mustard mayo

Wild mushroom orzo, soy sauce pearls, parsley espuma, parmesan crumbs

Smoked salmon, crispy capers, cucumber, Lemon

Soft shell crab, mini mackerel kiev, smoked prawn ketchup, green tomato hearts

MAIN COURSES

Chicken Supreme, clotted cream mash, wild mushroom pithivier, heritage carrot terrine, chicken and beetroot sauce

8oz Rib -Eye steak, caramelized onions, Portobello mushrooms, beef tomato and fries

Sauces choice: béarnaise, peppercorn, red wine jus

Beer Battered Haddock, triple cooked chips, peas, tartar sauce and lemon

Tuna Steak, exotic fruit salsa, cauliflower cous cous, chili oil, bitter lime puree, charred corn with an apple, white crab and fennel slaw

Crispy tofu, onion seed rice, hot sauce, balsamic glazed baby beetroot, soya flat bread and torched cucumber

DESSERTS

Chocolate Fondant, fresh and macerated strawberries, strawberry gel, chocolate and almond crumbs, almond wafer, cocoa nibs, almond ice cream, French meringue, mint

Lemon posset, lemon balm meringue drops, white chocolate powder, honey biscotti and syllabub

The Garden carrot & walnut cake, cinnamon ice cream, chocolate flower pot, candied baby carrots

Selection of ice creams & sorbets in a snap basket

SIDES

Fries, mashed potato, triple cooked chips £2.00

Spiced flat bread, garlic butter £4.00

Summer vegetables £4.00

Creamy Potato Dauphinoise £4.00

Beer battered onion rings £4.00

Should you have any allergies or food intolerances before order your food and drinks please speak to the restaurant staff. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free