

# Set Menu

Choose Two or Three Courses for 24.00 / 28.00

## Starters

- Rosemary & Garlic-studded Camembert, Ciabatta Croûtes **v**  
Blythburgh Ham Scrumptet, English Mustard Mayonnaise  
Today's Summer Soup - See Blackboard **v**  
Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 🍴

## Mains

- Pan-fried Sea Bream, Ratatouille & Shaved Fennel  
Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad  
Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 🍴  
Aubrey Allen's 8oz Rump Cap Steak, Chips & Watercress  
3.00 Supplement

## Puds

- Warm Chocolate Fondant, Creme Fraîche & Pistachio Crumb **v**  
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans **v**  
Summer Pudding, Clotted Cream **v**  
British Cheese Plate - Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers

## Add a Side

- Thick-cut Chips or Skinny Fries 4.00 🍴  
Sweetcorn Mac & Cheese 3.25 **v**  
Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 🍴  
Buttered Summer Greens 4.00 **v**  
Marzanino Tomato Salad 4.50 🍴  
Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

**v Vegetarian dishes** 🍴 **Vegan dishes**

We're also happy to adapt other dishes, please ask.

An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens. A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.