

Set Menu

Choose Two or Three Courses for 24.00 / 28.00

Starters

- Rosemary & Garlic-studded Camembert, Ciabatta Croûtes **v**
Ham Hock & Cheddar Croquettes, Tomato Chutney
Today's Autumn Soup - Ciabatta **v**
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint,
Yoghurt Dressing & Dukkah 🌱

Mains

- Sea Bass Fillets, Miso, Edamame, Bok Choi & Sesame
Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad
Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews,
Coconut Sambal, Basmati Rice & Chapati 🌱
Aubrey Allen's 8oz Rump Cap Steak, Chips & Rocket
3.00 Supplement

Puds

- Warm Chocolate Fondant, Crème Fraîche & Pistachio Crumb **v**
Mascarpone Cheesecake, Totally Tropical Fruit **v**
Apple Tarte Tatin, Vanilla Ice Cream 🌱
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**
Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 🌱
Tenderstem Broccoli, Béarnaise 4.75 **v**
Buttered New Potatoes 4.00 **v**
Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

V Vegetarian dishes 🌱 **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. **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.