SET MENU

Two Courses 28.00 | Three Courses 34.00

STARTERS

Roasted Squash Soup, Chestnuts, Crispy Sage & Ciabatta (pb)

Caramelised Onion Tart, Pear, Chicory & Fennel Salad (pb)

Ham Hock, Leek & Cheddar Croquettes, Apple & Raisin Chutney

Wild Mushrooms, Garlic & Parsley, Sourdough Toast (v)

MAINS

Free-range Pork Belly, Buttered Mash, Spinach, Carrots & Cider Sauce

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati (pb)

Battered Haddock & Chips, Peas & Tartare Sauce

Fillet Medallions, Brandy Peppercorn Sauce, Chips & Watercress (+ 7.00)

PUDDINGS

Salted Caramel Chocolate Tart, Coffee Sauce & Chantilly Cream (pb)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (v)

Apple Tarte Tartin, Vanilla Ice Cream (pb)

British Cheese Plate - Clara Goat's, Quicke's Vintage Cheddar & Cropwell Bishop Stilton, Chutney, Apple & Peter's Yard Crackers

LITTLE EXTRAS

Chips or Fries (pb) 5.25 | + Truffle & Parmesan 1.50

Beetroot & Walnut Salad (pb) 5.25

Halloumi Fries, Honey & Chilli Dip (v) 7.50

Sautéed Brussels Sprouts, Confit Shallots & Maple-cured Bacon 5.25

Tempura Squash Fries, Truffle Cheese Dip (v) 7.00

Mac & Cheese (v) 5.25 | + Truffle 1.00

Green Salad, Toasted Seeds, Chardonnay Vinaigrette (pb) 4.95

(v) Vegetarian | (pb) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to parties of six or more.