

Set Menu

STARTER

Smoked Salmon Platter •

Smoked Horseradish Cream | Sauce Gribiche | Egg Yolk Purée | Sourdough Bread

Soup of the Day (v) ☐ •

Served with Artisan Bread Roll

Chicken Satay

Peanut Sauce | Lime Gel | Watercress

Super Salad * (vg)

Spinach | Charred Tenderstem Broccoli | Quinoa | Chia Seeds | Candied Walnuts
Pickled Mushrooms | Golden Raisins | Avocado Ranch Dressing

MAIN

Cod *

Samphire | Mash Potato | Cucumber | Spring Onion | Verjus Beurre Blanc

Roast Half Chicken *

Grilled Tenderstem Broccoli | Red Cabbage Coleslaw | French Fries | Cabernet Sauvignon Jus

Char-Grilled 8oz Sirloin Steak * (+£5 supplement)

Confit Mushroom | Cherry Tomatoes | Triple Cooked Chips

Spinach & Ricotta Tortellini (v)

Spinach Pesto | Peas | Onion Textures

SIDE

Peppercorn Sauce *	£3	Creamed Mashed Potato * (v)	£4
Rich Beef Gravy *	£3	House Salad * ☐ (v)	£4
French Fries • (vg)	£4	Mixed Vegetables * ☐ (v)	£4
Sweet Potato Fries • (vg)	£5		

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Kiwi | Plum | Chocolate Soil | Sorbet

Pecan Pie

Stracciatella | Warm Toffee Sauce

Warm Chocolate Brownie

Raspberry | White Chocolate | Pistachio Ice Cream

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly | Artisan Biscuits | Grapes
Barkham Blue | Oxford Blue | Cropwell Bishop Stilton
Wigmore | Rosary Ash | Waterloo | Spenwood | Tunworth

Two courses, £28.00 | Three courses, £33.00

* – Gluten Free | (v) – Vegetarian | (vg) – Vegan | • – Gluten Free Option Available | ☐ – Vegan Option Available

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.