

Set Menu

STARTER

Sea Bass *

Pea | Carrot | Fennel

Soup of the Day (V) *

Chef Choice of Seasonal Soup

Ham Hock *

Cauliflower | Cherry | Spinach | Pork Puff

Spicy Niçoise (V)

Green Beans | Quail Egg | Tomato | Chilli | Ranch Dressing | Olives

MAIN

Trout *

Egg Yolk | Baby Gem | Tomato Jam | Saffron Potato | Sauce Vierge

Roast Sirloin of Beef

Yorkshire Pudding | Roast Potato | Seasonal Vegetables | Red Wine Sauce

Chicken Breast *

Chicory | Savoy | Pancetta | Orange | Crème Fraiche Dauphinoise Potato

Asparagus and Ricotta Tortellini (V)

Alliums | Parsley | Lemon | Almond Granola | Butter Sauce

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Sorbet

Banana Mousse

Chantilly | Chocolate Soil

Vanilla Cheesecake

Mixed Berries | Meringue

Panna Cotta

Crumble | Mango

Three British Artisan Cheeses | Chutney | Quince jelly | Crackers

+£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £24.95 | Three courses, £28.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.