

# Set Menu

## STARTERS

Smoked Trout, Beetroot, Carrot\*

Homemade Soup of the Day (v)\*

Duck Parfait, Orange, Sourdough

Goat Cheesecake, Pear, Walnut Granola (v)

## MAIN COURSES

Cod, Cauliflower Cheese, Leek\*

Pork Belly Loin, Piccalilli, Colcannon\*

Lamb Rump, Carrot, Tenderstem Broccoli, Crème Fraîche Gratin\*

Pearl Barley, Butternut Squash, Chestnut Mushroom, Truffle Oil (v)

## SIDES Each @ £3.50

French Fries\*

Sweet Potato Fries\*

Truffle Mash \*

Buttered New Potatoes\*

Honey Roasted Carrot and Peas \*

Sprouting Broccoli, Hazelnut Crumb

House Salad\*

Mixed Vegetables\*

Tomato and Basil Salad\*

Rocket & Parmesan Salad

Garlic Ciabatta

Garlic Mushrooms\*

## HOMEMADE DESSERTS

Fresh Fruit Platter, Homemade Sorbet \*

Chocolate Brownie, Coffee Cream, Rum and Raisin Ice Cream

Pantxineta, Chocolate Sauce, Flaked Almonds

Crème Brûlée Tart, Meringue, Mixed Berries

Selection of Three British Artisan Cheeses (*Supplement of £3.75*)

Please select your choice from our full Cheese menu.

**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.