

# Set Menu

## STARTER

### King Prawn Cocktail

Marie Rose | Baby Gem | Tomato | Cucumber | Sourdough Bread

### Soup of the Day <sup>GF</sup> ●

Served with Artisan Bread

### Rabbit Terrine

Pistachio Textures | Pickled Blackberries

### Mezze Platter ● (v)

Grilled Halloumi | Sundried Tomatoes | Olives | Stuffed Peppers | Cucumber  
Beetroot Hummus | Pitta Bread

## MAIN

### Pan-Fried Cod Fillet

Mussels | Smoked Leeks | Batter Scraps | Crispy Potato | Warm Tartare Sauce

### Roast Chicken Breast \*

Grilled Broccoli | Alliums | Carrot | Turnip | Pomme Puree | Cabernet Sauvignon Jus

### Char-Grilled 8oz Sirloin Steak \*

(+£5 supplement)

Confit Field Mushroom | Cherry Tomatoes | Triple Cooked Chips

### Pumpkin & Sage Tortellini (v)

Variations of Squash

## SIDE

Peppercorn Sauce *	£3	Creamed Mashed Potato * (v)	£4
Rich Beef Gravy *	£3	House Salad * <sup>GF</sup> (v)	£4
French Fries ● (vg)	£4	Mixed Vegetables * <sup>GF</sup> (v)	£4
Sweet Potato Fries ● (vg)	£5		

## DESSERT

### Fresh Fruit Platter \*

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

### Choux au Craquelin

Crème Pâtissière | Hot Fudge Sauce | Vanilla Ice Cream

### Baked New York Cheesecake

Caramelised Apple | Apple Gel | Salted Caramel Sauce

### Dark Chocolate Brownie

Raspberry Gel | Ruby Chocolate Soil | Pistachio Ice Cream

**Two courses, £28.00 | Three courses, £33.00**

\* – Gluten Free | (v) – Vegetarian | (vg) – Vegan | ● – Gluten Free Option Available | <sup>GF</sup> – 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.