



# EVENING SET MENU

£45 PER PERSON

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## Starters

Butternut squash soup, Parmesan, sautéed mushrooms v  
Gin & Honey glazed Cured Sea Trout, Radish, dressed baby fennel.  
Buffalo mozzarella, Home dried heritage tomatoes, Basil. V

## Main Course

Breast of Chicken, Boulanger potatoes, Roasted leeks, Celeriac  
Salmon fillet, Crushed garlic new potatoes, tenderstem, Tomato  
vinegarett  
Spiced Orzo aribiatta, home dried baby tomato Basil dressing . V

## Dessert

Strawberry Bavoiur, maserated strawberries  
Chocolate torte, Hazelnut prauline  
Selection of regional cheeses with crackers, chutney, grapes and celery.

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Food allergens and intolerances: Before you order your food please  
speak to our staff if you would like to know about ingredients