

DINNER MENU

£45 PP SET MENU



STARTER

ROASTED TOMATO AND BASIL SOUP, BASIL OIL, CROUTES **VG**

ROASTED HERITAGE BEETROOTS, WHIPPED GOATS CHEESE, CANDIED WALNUTS

SMOKED MACKEREL PATE, PICKLED CUCUMBER, BITTER LEAVES, CROUTES

MAIN COURSE

SLOW BRAISED SHIN OF BEEF, PARMENTIER POTATOES, MAPLE GLAZED CARROT, JUS

ROASTED TROUT FILLET, CHARRED GEM LETTUCE, TARRAGON CREAM, PEAS.

LINGUINE ALLA PUTTANESCA, TOMATO, BASIL, CHILLI, GARLIC, CAPERS **VG**

DESSERT

VANILLA CRÈME BRULEE

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE

SELECTION OF THREE CHEESES, CRACKERS, CHUTNEY

ADD TEA AND COFFEE FOR £3.50 PER HEAD

(V) V E G E T A R I A N

(V G) V E G A N

P L E A S E I N F O R M U S O F A N Y D I E T A R Y
R E Q U I R E M E N T S A T T H E T I M E O F O R D E R I N G

12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL - PLEASE LET US
K N O W I F Y O U W O U L D L I K E T H I S R E M O V E D.

