

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) VEGETARIAN
(VG) VEGAN

PLEASE INFORM US OF ANY DIETARY
REQUIREMENTS AT THE TIME OF ORDERING
12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL - PLEASE LET US
KNOW IF YOU WOULD LIKE THIS REMOVED.

