

WINTER SET MENU

2 COURSES £24.00

3 COURSES £29.00

STARTERS

Jerusalem artichoke soup with blue cheese, burnt pear purée and walnut bread (V) (N)

Marmite glazed BBQ mackerel with chipotle pickled cucumber, grilled lettuce heart and buttermilk

Chicken and chervil terrine with parsley mayonnaise, burnt apple purée, fennel seed granola and charred sweetcorn

MAIN COURSES

Pumpkin ravioli with butternut squash purée and caramelised pumpkin seeds (V)

Pan roasted corn-fed chicken breast with confit potatoes, purple sprouting broccoli and kohlrabi purée

Poached trout with semi-dried tomato and puy lentils

SIDES

Savoy cabbage with walnut butter (V) (N) £5.50

Roasted beetroot with feta and dill (V) £5.50

Roasted carrots with furikake seasoning (V) £5.50

Endive and kohlrabi salad with mustard and dried cranberry dressing (V) £5.50

Triple cooked chips (V) £5.50

DESSERTS

Passionfruit soufflé with black sesame ice cream (V)

Tonka bean tiramisu with mascarpone ice cream (V)

Selection of cheeses with oat cakes, saltines and apple caraway ketchup (£5.00 supplement)

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.