



# WINTER SET MENU

2 COURSES £21.00

3 COURSES £25.00

Available between 6pm and 7pm, Monday to Saturday

Roasted cauliflower soup (V)

Ham hock terrine with gherkin and bacon jam,  
and sourdough bread (DF)

Hot smoked trout with celeriac purée caperberries  
and sourdough bread

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Spinach and ricotta ravioli with truffle garlic cream (V)

Overnight braised blade of beef with fries and peppercorn sauce

Pan-roasted sea bass with lemon infused new potatoes,  
tenderstem broccoli and herb mayonnaise

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Tiramisu

Roasted fig Eton mess

Black cow cheddar with sourdough cracker  
and burnt apple purée

(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.