



# WINTER SET MENU

2 COURSES £21.00

3 COURSES £25.00

Available between 6pm and 7pm, Monday to Saturday

Roasted cauliflower soup (V)

Chicken terrine with roasted red pepper, dill mayonnaise and sourdough

Hot smoked trout with celeriac purée, caperberries  
and sourdough bread

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Squash ravioli with roasted hazelnut and pumpkin seed granola (V) (N)

Overnight braised blade of beef with fries and peppercorn sauce

Pan-roasted sea bass with white bean stew and  
crayfish sweetcorn dressing

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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.