



SET MENU

2 COURSES £27.00

3 COURSES £31.00

Roasted carrot soup with puffed buckwheat and curry oil

Cured trout with apple purée and capers

Chicken and mushroom terrine with herb mayo,
date chutney, and focaccia

Lager-brined chicken thigh with fries, and chimichurri

Sea bass with kale and mushroom gnocchi, and salsa verde

Butternut squash ravioli

Eton mess

Blackcurrant meringue pie

A choice of cheese with apple ketchup and thyme cracker

(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.