



SET MENU45

STARTERS •

SMOKED MACKEREL

Horseradish & Pickled Cucumber

ROASTER BEETROOT (V)

Roasted Beetroot, Hard Goat's Cheese & Spelt Salad

• MAINS

CHICKEN SUPREME

With Pea & Mushroom Fricassee
& New Potatoes

ROASTED CAULIFLOWER (V)

With Creamed Leeks, Sautéed Mushrooms,
Spinach, Toasted Seeds & Pickled Red Onion

• DESSERT

ETON MESS

With Lemon Curd & Blackberries

TREACLE TART

With Vanilla Ice cream

We are proud to work with some wonderful British suppliers including smoked salmon from Smoking Brothers, meat and poultry from HG Walter, charcuterie from Coble Lane Cured and dairy from Estate Dairy, St James Cheesemakers and Paxton & Whitfield.

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available.

V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared.

A discretionary service charge of 14% will be added to your bill, all of which is shared between the team.