



SET MENU75

STARTERS •

MUSTARD & 'HONEY' GLAZED CAULIFLOWER

With Piccalilli Salad

SMOKIN' BROTHERS SMOKED SALMON.

With Potato Galette & Sour Cream

• MAINS

PAN FRIED COD

With Sauce Vin Blanc, Dauphinoise Potatoes, Green Beans

BEEF FILLET

With Baby Carrots & Grilled Roscoff Onions

• DESSERT

STEM GINGER CRÈME BRULEE

With Berry Compote (GF)

FLOURLESS CHOCOLATE & HAZELNUT TORTE

With Chocolate Ganache &
Chantilly Cream

TUNWORTH CHEESE & STILTON

With Charcoal Crackers &
Chutney

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.