

£30 SET MENU

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread
Beef Brisket Hash, Brown Sauce, Poached Egg & Watercress
Potted Native Crab, Toasted Sourdough
Beetroot Mousse, Charred Broccoli, Toasted Almonds

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise
Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut
Sambal
Pan-fried Hake, White Bean Cassoulet, Cockles & Mussels

PUDS

Warm Chocolate Fondant, Pistachio Ice Cream & Salted Caramel Popcorn
Crème Caramel, Orange Shortbread
Blackberry Trifle, Cinnamon Doughnuts
Cheese Selection - Ashlynn Goats, Winterdale Cheddar & Beauvale Blue
served with Chutney, Apple & Water Biscuits