



# SET MENU


Choose Two or Three Courses for 26.50 / 31.00

## STARTERS

Caramelised Onion Tart, Rosary Goats' Cheese, Walnuts & Rocket **v**

Free-range Chicken & Ham Hock Terrine, Coronation Sauce, Apple & Raisin Salad

Today's Winter Soup, Ciabatta - See Blackboard **v**

Roast Squash & Red Pepper Salad, Black Rice, Ginger & Sesame 

## MAINS

Cornish Monkfish Fillet, Persian-spiced Aubergine, Pomegranate & Pine Nuts

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries

Thai Red Curry - Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews & Basmati Rice 

Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.50)

*Add Bèarnaise or Peppercorn Sauce 2.00*

## PUDDINGS

Warm Chocolate Fondant, Cherry Compote, Crème Fraîche **v**

Basque Cheesecake, PX, Fig & Orange Conserve **v**

Apple Tarte Tatin, Vanilla Ice Cream 

British Cheese Plate - Rutland Red & Beauvale, Chutney, Apple & Peter's Yard Crackers

## ADD A SIDE

Thick-cut Chips or Skinny Fries 4.25 **v**

Truffle Mac & Cheese 3.75 **v**

Onion Rings 4.00 **v**

Butter Leaf Salad, Toasted Seeds, Soft Herbs & Chardonnay Vinaigrette 4.25 

Leeks & Maple-cured Ham 4.75

Creamed Spinach, Roast Garlic & Nutmeg 4.00 **v**

Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

**v Vegetarian dishes**  **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.