

3 COURSE £29, 2 COURSE £24, 1 COURSE £18
KIDS: 3 COURSE £24, 2 COURSE £19, 1 COURSE £13

STARTER

Watercress, pea & mint veloute - crispy beef - garlic crisps - green chilli oil (VO)

Confit chicken leg terrine - mustard emulsion - crispy hens egg - spiced carrot chutney

Gin cured salmon - crab & fennel remoulade - lemon gel - radish salad - smoked salmon roe *£2

Goats cheese mousse - black olive & herb crumb - confit tomatoes - sherry vinegar gel - seeded cracker (V)

MAIN COURSE

Seared beef rump - mashed potatoes - honey roast carrot & puree - bone marrow stock gravy *£3 supplement

Roast lamb leg - charred leeks & tenderstem - pea puree - minted lamb sauce

Chicken supreme - honey roast carrot & puree - braised savoy - chicken & mustard sauce

Herb crusted cod - mashed potatoes - charred leeks & tenderstem - pea puree - herb oil split lemon cream

Marinated feta, courgette & cured tomato tartlet - caramelised red onion jam - roast garlic & herb dressed green bean salad (V)

All mains are served with rosemary roasted potatoes - hand raised yorkshire - butter poached greens - baked cauliflower cheese (V)

DESSERT

Lemon creme fraiche panna cotta - almond brittle - honey & basil marinated peaches - lemon curd - blueberries

Caramelised pineapple - rum soaked sponge - black sesame & mango - white chocolate - coconut sorbet (V)

Strawberries & Cream - english strawberries - burnt meringue - white chocolate creme - strawberry parfait - mint syrup (V)

Trio of Ice cream - fruit sorbets (V)

V = Vegetarian , VO = Vegetarian Option

We take great pride in the quality of our dishes but it wouldn't be possible without sourcing the best produce, we change our menus frequently to ensure we serve the best ingredients supplied to us by local businesses. All food is freshly prepared, any allergies or queries please bring it to our attention and we will do the upmost to accommodate you. Service is not included, tips are appreciated and divided equally between restaurant and kitchen staff.

