

Starters

Baked celeriac & apple soup

Smoked mackerel, caper & gherkin pate with toasted sourdough

Chicken liver parfait, chutney and toasted sourdough

Roast honeyed beetroot, toasted sesame, chia seeds and crumbled feta

Mains

8oz rump, chunky chips, wilted spinach, black mushroom, onion rings & pepper sauce

Steak & dark ale pie, buttered mash, cavalo nero & red wine jus

Artichoke & truffle ravioli, roasted garlic & oyster mushroom broth

Grilled sea bass, curry cream, onion bhaji & crispy kale

Puddings

Chocolate fondant & vanilla pod ice cream

Rhubarb & ginger steamed pudding with warm custard

Salted caramel cheesecake with toffee sauce

British cheese selection, crackers, chutney, celery, apples & grapes

£50 p/p

If you have and food allergy or intolerance query, please speak to a member of the team who will be happy to help. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

vg=vegan, v=vegetarian, gf=gluten free