



Set Menu

3 Courses £26.95

2 Courses £21.95

Starters

Wild Garlic, Parmesan Gnocchi, Broad Bean, Shiitake
(Gavi di Gavi La Contessa, Broglia 2018 £6.90/175ml)

Smoked Mackerel, Beetroot, Ricotta, Truffle, Spelt
(Saint Marc Unoaked Chardonnay Reserve £5.70/175ml)

Mains

Corn Fed Chicken Supreme, Turnip, Master Stock, Petits Pois a la Francaise
(Hush Heath Pinot Noir £11.10/175ml)

Catch of the day (See staff for details)
(Sauvignon Touraine, Haut Perron £6.90/175ml)

Desserts

Pistachio Panna Cotta, Rhubarb, Sunflower Seed, Blackberry Sorbet
(Buitenverwachting Muscat 1769 £7.80/50ml)

Sticky Toffee Pudding, Glazed Banana, Nutmeg Ice Cream
(Pedro Ximenez Colosia £5.00/50ml)

All Sides £4.50

Triple Cooked Chips	Mixed Local Greens
Sweet Potato Fries	Glazed Chantenay
Dauphinoise	House Salad

Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances: before ordering please speak to a member of staff
who will be more than happy to advise