



Set Menu

3 Courses £26.95

2 Courses £21.95

Starters

Egg Yolk Ravioli, Marmite, Gran Moravia, Shiitake, Broad Bean
(Gavi di Gavi La Contessa, Broglia 2018 £6.90/175ml)

Smoked Mackerel, Kohlrabi, Lemon Puree, Truffle Ricotta
(Saint Marc Unoaked Chardonnay Reserve £5.70/175ml)

Mains

Corn Fed Chicken Supreme, Butternut, Spinach, King Oyster, Master Stock
(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, Honeycomb, 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
Truffled Mac & Cheese	

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