

SET MENU

2 course 27.90*

3 course 30.90*

*Prices per person

12 till late (Sunday-Thursday) and 12 till 7pm (Friday-Saturday)

STARTERS

SOUP DU JOUR ^{GFA}

Please see our blackboard for our freshly prepared soup which is accompanied by bread and butter

STARTER DU JOUR

Please see our blackboard

SALAD DU CHEF ^{DFA}

Flaked Smoked Mackerel / Potato / Grapes / Pickled Celery / Apple / Walnuts / Gem Lettuce / Watercress / Yoghurt

RILLETTES OF CONFIT DUCK LEG ^{GFA}

Smoked Breast / Sour Cherry Purée / Golden Beetroot / Pickled Mustard Seeds / Pink Peppercorns / Sourdough Toast

WARM ASPARAGUS & GRUYÈRE TART

Dressed Asparagus / Sauce Gribiche / Rocket / Parmesan Shavings

FISH & SEAFOOD BISQUE ^{GFA}

Salmon / White Fish / Mussels / Garlic Croutons / Gruyere Cheese / Saffron Rouille

MAINS

HARISSA-BRAISED PORK SHOULDER ^{GF}

Chorizo and Butter Bean Cassoulet / Wild Garlic Pesto / Tenderstem Broccoli

COLEY FILLET ^{GFA}

Pan-Fried Coley Fillet / Smoked Fishcake / Asparagus and King Prawn Velouté / Herb Oil

CORN-FED CHICKEN ^{GFA}

Ballotine of Corn-Fed Chicken / Brie and Cured Ham / Garlic and Herb Pomme Purée / Onion Soubise / Malted and Seeded Heritage Carrots / Rôti Jus

MÉDAILLONS DE BOEUF ^{GF DFA} (Supplement 3.00)

Medallions of Beef Fillet / Pommes Frites / Steak Garnish / Peppercorn and Brandy Cream Sauce

HARISSA & SESAME COURGETTES ^{DF GF}

Aubergine / Curried Lentils / Roasted Chickpeas and Crushed Potatoes / Tomato and Red Pepper Dressing / Spiced Pine Kernels

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

HEATHER HONEY & MASCARPONE CHEESECAKE

Lemon Curd and Sorbet / Bee Pollen / Pistachio / Tuile

BANANA CRÈME BRÛLÉE ^{GFA}

Gingersnap Biscuits / Glazed Banana / Maple-Salted Pecans

BREAD AND BUTTER PUDDING

Honeycomb Ice Cream / Amaretto Chocolate Sauce / Almond Crumb

TRIO OF ICE CREAM ^{GFA}

Vanilla, Chocolate and Strawberry / Berry Compote / Gingersnap Biscuit / White Chocolate Shards

TROU NORMANDE ^{DF GF}

Blood Orange Sorbet / Spiced Mandarin Purée / Lemongrass and Bay Limoncello

CHEESE PLATTER ^{GFA}

(3 Cheeses 2.00 Supplement, 5 Cheeses 3.00 Supplement)
All cheeseboards come with Quince / Onion Chutney / Pickled Walnuts / Grapes / Oatcakes

CRÊPES SIMPLETTE

Choice of Butterscotch, Toffee or Chocolate Sauce, or a Squeeze of Lemon Juice, Served with Vanilla Ice Cream

CRÊPES SUZETTE (Supplement 1.50)

Orange Sauce and Lemon Sorbet / Grand Marnier Flambe

^V Vegetarian ^V Vegan ^{DF} Dairy Free ^{DFA} Dairy Free Available ^{GF} Gluten Free ^{GFA} Gluten Free Available

All dishes from set menu are available to purchase for individual price

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk. Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.