

SET MENU (OCTOBER 2024)

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**TO START**

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**Smoked Haddock Chowder**

*Crispy hen egg, dill oil*

**Braised Pigs Cheek**

*Jerusalem artichoke, shallot crisp*

**Confit Tomato Salad (VE)**

*Vegan feta, pesto, black olive crumb*

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**TO FOLLOW**

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**Roast Breast of Guinea Fowl**

*Basil mash, creamed cabbage & bacon, madeira sauce*

**Stone bass**

*Brown crab risotto, lemon gel, roasted baby gem*

**Butternut Squash & Sage Lattice (VE)**

*Chargrilled courgette, leek terrine, Provençal sauce*

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**TO FINISH**

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**Tiramisu**

*Lemon balm, coffee*

**Blueberry Baked Cheesecake**

*Yoghurt sorbet*

**Warm Treacle Tart (VE)**

*Poached pear, cinnamon ice cream*

**2 COURSES - £35**

**3 COURSES - £40**

*Available Monday to Thursday*

*Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.*

*Should you require further information regarding ingredients in a specific dish, please ask a member of the team.*

*Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.*

*Our beautiful private dining rooms are available for parties and events. Speak with your server for details.*