

Set Menu 3 courses £32

Salt & pepper calamari, aioli

Duck & chicken terrine, pistachio salt, cranberry & apple chutney, brioche

Vegan nduja & saffron arancini, arrabbiata, basil mayo (vg)

Gin cured Chalk Stream trout tartare, wasabi sour cream,
pickled fennel & radish (gf)

Salmon, prawn & haddock fish pie, garlic spinach

Roast heirloom squash risotto, sage & almond pesto, beetroot crisps (vg) (gf)

Burrata bowl, Turkish barley, roasted beetroot and kale, orange balsamic vinaigrette (v)

Corn-fed chicken supreme, potato & leek gratin, brussel tops, rosemary jus

Sticky toffee pudding, vanilla ice cream

Vegan brownie, vegan vanilla ice cream (vg)

Apple Crumble and Vanilla Ice cream

Banoffee pie

(Additional £5 for a choice of 8oz sirloin steak served with hand cut chips & peppercorn sauce)