



# Set Menu

Choose Two or Three Courses for 27.00 / 32.50


## Starters

- Rosemary & Garlic-studded Camembert, Ciabatta Croûtes **v**  
Free-range Chicken Croquettes, Caesar Dressing  
Today's Winter Soup - Ciabatta **v**  
Roast Squash & Red Pepper Salad, Black Rice, Ginger & Sesame 

## Mains

- Grilled Sea Bass Fillet, Persian-spiced Aubergine, Pomegranate & Pine Nuts  
Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries  
Thai Red Curry & Basmati Rice - Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews   
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.50)  
*Add Bèarnaise or Peppercorn Sauce 2.00*

## Puds

- Warm Chocolate Fondant, Cherry Compote, Crème Fraîche **v**  
Steamed Treacle Sponge, Custard **v**  
Apple Tarte Tatin, Vanilla Ice Cream   
British Cheese Plate - Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers

## Add a Side

- Thick-cut Chips or Skinny Fries 4.25 **v**  
Truffle Mac & Cheese 3.75 **v**  
Onion Rings 4.00 **v**  
Wedge Salad, Ranch Dressing & Crispy Bacon 4.50  
Buttered New Potatoes 4.00 **v**  
Creamed Spinach, Roasted Garlic & Nutmeg 4.25 **v**  
Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

**V Vegetarian dishes**  **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price.

An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.