

SET MENU

Two Courses 28.00 | Three Courses 34.00

STARTERS

Today's Soup, Ciabatta (*v*)

Grilled Courgettes, Crematta, Capers, Olives & Chilli (*pb*)

Blythburgh Pork Shoulder Croquette, Apple & Fennel Slaw, Mustard Dressing

Baked Somerset Camembert, Onion Marmalade & Croûtes (*v*)

MAINS

Jimmy Butler's Rolled Pork Belly, Buttered Mash & Petits Pois à la Française

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati (*pb*)

Battered Haddock & Chips, Peas & Tartare Sauce

Steak Diane - Fillet Steak Medallions, Chips, Mushroom & Shallot Cream Sauce (+ 7.00)

PUDDINGS

Chocolate Fondant, Caramelised White Chocolate Sauce &

Caramel Cookie Dough Ice Cream (*v*)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (*v*)

Lemon & Mascarpone Cheesecake, Elderflower Strawberries, Pistachio Crumble (*v*)

British Cheese Plate - Keen's Cheddar, Driftwood Goats' & Cornish Blue,

Chutney, Apple & Peter's Yard Crackers

LITTLE EXTRAS

Chips or Fries (*pb*) 5.25 | + *Truffle & Parmesan* 1.50

Isle of Wight Tomatoes, Pickled Shallots & Basil (*pb*) 5.25

Halloumi Fries, Bloody Mary Ketchup (*v*) 7.50

Tenderstem Broccoli, Miso Hollandaise (*v*) 5.25

Tempura Courgette Fries, Truffle Cheese Dip (*v*) 7.25

Mac & Cheese (*v*) 5.25 | + *Truffle* 1.00

Green Salad, Toasted Seeds, Chardonnay Vinaigrette (*pb*) 4.95

(*v*) Vegetarian | (*pb*) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.