



Set Menu

Today's homemade soup

Ham hock, balsamic onion & parsley terrine, piccalilli & peashoots, toasted sourdough

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Wild mushrooms, peas, asparagus & tarragon crème fraiche on toast

Rotisserie chicken, potato gratin, braised peas, shallots, baby gems,
oyster mushrooms & pancetta

Roasted rump of lamb, mustard crust, herb potato cake, French beans, tomato & basil jus

Roasted cod fillet, parsley & lemon crust, creamy mash, mussel & parsley sauce

Keralan roasted vegetable & coconut curry, brown basmati rice

Banoffee sundae, chocolate, banana & butterscotch ice cream, toffee,
granola nut crunch, hot chocolate fudge sauce

Fresh strawberries, raspberries & blueberries, blackcurrant sorbet

Warm cherry chocolate brownie, hot chocolate sauce, cherry coulis, vanilla ice cream

Sticky toffee pudding, treacle toffee sauce & double cream

British farm house cheeses with biscuits, fruit & bread **£5.95 per person**

Why not complement your cheese with a bottle of port for your party?

Grahams 10 year old tawny **£30**

Freshly ground fair trade coffee or traditional tea

Three courses £29.95 per person

Parties of 10 or more are subject to an optional 10% service charge

Allergy information is available, please ask a member of our team