



Set Menu

Today's homemade soup

Duck rillettes, celeriac & apple remoulade, caperberries, toasted sourdough

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

Wild mushroom, asparagus & broad beans, chive crème fraiche on toast

Griddled paprika chicken, sautéed new potatoes, chorizo, courgettes,
red onions & piquillo peppers

Roasted rump of West Country lamb, rosemary polenta, sprouting broccoli & salsa Verde

Poached salmon fillet, warm potato, spring onion, caper & cornichon salad,
dill & mustard hollandaise

Keralan roasted vegetable & coconut curry, brown basmati rice

Pineapple, blueberries & fresh mint, passion fruit sorbet

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

Chocolate, raspberry & hazelnut cheesecake, crème fraiche

Eton mess – strawberry meringue, vanilla cream, fresh strawberries

British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

Three courses £28.95 per person

Two courses £23.95

Including freshly ground fairtrade coffee or traditional tea

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

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