



## Set Menu

Today's homemade soup

Slow cooked pork & green peppercorn terrine, winter chutney,  
caperberries & toasted sourdough

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

Sautéed wild mushrooms, roasted butternut squash & sage, rocket & parmesan  
on sourdough toast

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Rotisserie chicken, Lyonnaise potatoes, French beans, wild mushroom,  
tarragon & mustard sauce

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

Grilled fillet of seabream, herb potato cake, roasted broccoli & artichokes, tomato, shallot &  
capers

Keralan roasted vegetable & coconut curry, brown basmati rice

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Fresh pineapple, mixed berries & mint, passion fruit sorbet

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

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Poached pear & blueberry frangipane tart, vanilla mascarpone

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

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**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*