

2 COURSES FOP £33.00 PER PERSON 3 COURSES FOR £39.50 PER PERSON

STARTERS

Soup of the day, homemade bread

Five bean, tomato, smoked aubergine cassoulet, toasted focaccia, crispy onions, coriander (ve) (df)

Smoked mackerel and dill pate, pickled beetroot, horseradish relish, chef's sourdough

Local pan-fried pigeon, autumn blackberries, charred chicory, crispy black pudding, blackberry jus

Butternut squash, rosemary, walnut tart, creamy stilton, balsamic reduction (v)

Maldon smokehouse smoked salmon, lightly pickled cucumber, shallot rings, horseradish crème fraîche on

Vulcan rye

King prawns and chorizo, cherry tomatoes, micro basil, crusty sourdough

MAINS

Roasted rib of 28-day matured beef, Yorkshire pudding, roasted potatoes

Roasted breast of chicken, Yorkshire pudding, roasted potatoes

Roast loin of pork, crisp crackling, Yorkshire pudding, roasted potatoes

roasts accompanied with a selection of roasted carrots, parsnips, and green vegetables, cauliflower cheese

Monkfish wrapped in Parma ham, pearl barley and chorizo pilaf, crispy cabbage

Wild mushroom, roasted chestnut and thyme pithivier,

celeriac and potato terrine, charred tenderstem broccoli, Madeira jus (ve) (df)

Bloody Mary spaghetti, chilli, cherry tomatoes (v)

DESSERTS

Winter berry panna cotta, pistachio crumb (ve) (gf) (df)

Bailey's crème brûlée, homemade shortbread (v)

Baked Toblerone filo parcel, vanilla pod ice cream, chocolate crumb (v)

Plum and blackberry crumble tart, clotted cream (v)

Homemade cheesecake of the day

Selection of locally produced ice cream and sorbets (v)

Cheese selection, homemade chutney, homemade Vulcan rye bread, apple, grapes and celery (v)

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include vat at the current rate.