

Sample Set Menu



Curated by our chefs using ingredients
made available by our suppliers this week

2 courses £25

3 courses £30

Starters

Parsnip soup, chilli oil, croutons,
crusty bread (gf) (v)

Venison terrine, pickled red cabbage,
onion chutney, sourdough (gf on
request)

Mains

Braised beef cheek stew, roasted
carrot, braised cabbage, creamy mash

Cheese, onion and potato pie, braised
cabbage, creamy mash, veg jus (v)

Dessert

Winter berry trifle (gf) (v)

Chocolate cake, brandy snap, clotted
cream ice cream (v)