

## SET MENU

2 COURSES 30 / 3 COURSES 38  
MUST PRE ORDER. GROUPS OF 10+

## STARTERS

SMOKED HADDOCK KEDGEREE ARANCINI, CONFIT YOLK, BROWN BUTTER ESPUMA

BLACK PUDDING AND POTATO TERRINE, BACON JAM, GRAIN MUSTARD DRESSING

BAKED BEETROOT, GOAT CHEESE, BURNT HONEY, CANDIED PINE NUT (V)

BARBECUED HISPI CABBAGE, ROMESCO SAUCE, CRISPY CAPERS (VE)

## MAINS

HERB ROASTED CHICKEN BREAST, CAULIFLOWER CHEESE PASTY, SPROUTING BROCCOLI, SHERRY JUS

BRAISED PORK SHOULDER FRITTER, BACON HASH BROWN, KALE, RHUBARB & GINGER PUREE, FRIED ARLINGTON EGG

FLAME ROASTED OYSTER MUSHROOMS, CELERIAC PUREE, CHARRED LETTUCE, PARSLEY EMULSION (VE)

BAKED TREACLE CURED SALMON, SESAME PAK CHOI, GINGER & PRAWN WONTON

32 DAY AGED FILLET OF BEEF 8OZ, HOUSE FRIES, PEPPERCORN SAUCE (£15 SUPP)

## SIDES

STEAMED BROCCOLI, CAFE DE PARIS BUTTER (V) | 5

SMOKED POTATO PUREE (V) | 5

GRILLED LEEKS, HAZELNUT DRESSING (VE) | 5

SMOKED CAESAR SALAD (V) | 5

HOUSE FRIES (V) | 5

## DESSERTS

CHERRY STICKY TOFFEE PUDDING, CIDER TOFFEE SAUCE, CREME FRAICHE ICE CREAM

BLUEBERRY AND HAZELNUT PAVLOVA

DARK CHOCOLATE LAVA CAKE, TOASTED POPCORN ICE CREAM (VE)