

GROUP SET MENU

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

STARTERS

CHARRED MACKEREL, WHIPPED SMOKED CODS ROE, POTATO CRACKERS, PICKLED FENNEL

BARBECUED LAMB BELLY, CELERIAC & WILD GARLIC CHIMICHURRI, PUFFED BUCKWHEAT

WYE VALLEY ASPARAGUS, LINCOLN POACHER CHEDDAR, APPLE & MUSTARD SEED DRESSING (V)

CHARRED POTATO SALAD, FETA, BROAD BEANS, SPRING HERB DRESSING (VE)

MAINS

SKREI COD, SQUID BOLOGNESE, PARMESAN POLENTA, CRISPY KALE

ROASTED CHICKEN BREAST, BUTTERMILK FRIED LEG, POTATO TERRINE, WILD GARLIC

CONFIT BELLY PORK, ROASTED ONION, SMOKED MASH, WATERCRESS, GRANNY SMITH JUS

CAULIFLOWER SCHNITZEL, CELERIAC LYONNAISE, SPRING CABBAGE, CAPER BROWN BUTTER (VE)

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

MILLIONAIRE SHORTBREAD MARQUISE, VANILLA CHANTILLY

CHERRY & ALMOND MILLE FEUILLE, FIG LEAF ICE CREAM (N)

GUINNESS STICKY TOFFEE PUDDING, TOFFEE SAUCE, EARL GREY ICE CREAM

ISLE OF MULL CHEDDAR, PICKLED WALNUT GEL, RYE CRACKERS (N)