



OUR SET MENU

£65 per person

3 COURSES

STARTERS

Beetroot cured sea trout, remoulade and crisp breads

Roasted cauliflower soup, caramelised seeds, smoked tomatoes (VE)

Scallop & crab gratin, Parmesan Pangritata

Pigeon wellington, rich cherry jus

Butternut squash and sun-dried tomato raviolo, garlic cream sauce (v)

MAINS

Fillet steak, mustard and peppercorn sauce, fondant potato, smoked aioli lettuce wedge

Wild mushroom tart, crispy kale, truffle mashed potato (VE)

Bouillabaisse, hake, mussels, King prawn, rouille, chunky bread

Pan seared Iberico pork (served pink) grilled spicy peppers, crispy rosemary potatoes, smoked aioli

Roasted chicken breast, Truffled mushrooms, roasted baby potatoes, chicken sauce

DESSERTS

White chocolate and honey cheesecake, clotted cream ice cream

Warm golden syrup sponge, vanilla custard, almond brittle

Raspberry sorbet, seasonal berries, almond brittle (VE)(NGCO)

Limoncello & blackberry trifle, whipped cream, lemon curd

Local cheese and artisan biscuits, fig chutney, pickled walnuts

WE REQUIRE A PRE ORDER 2 WEEKS BEFORE YOUR BOOKING

£10 NON-REFUNDABLE DEPOSIT REQUIRED UPON BOOKING

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients. (NGCO) = Non-gluten containing option.

All our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. Dishes containing fish may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you have a question, food allergy or intolerance please speak to a member of the team. The allergen information is, to the best of our knowledge, correct. Our offers are not in conjunction with any other offer.