

SET MENU 2024

Two Course Menu £31.95 | Three Course Menu £38.95

STARTERS

Pan fried mushrooms on sourdough toast *creamy Comte cheese (v/gfo/pbo)*

Grilled tiger prawns soaked in chilli and garlic *with toasted sourdough to mop (gfo)!*

Pulled beef bao buns *Asian pickles*

MAINS

10oz Surrey Farm rump steak served medium-rare, chunky chips, peppercorn sauce

Pan fried sea bass fillet *new potatoes, chorizo and peas with samphire and chimichurri (gf)*

Homemade gnocchi *sage butter sauce, creamy burrata, toasted pine nuts and truffle*

DESSERTS

Spiced fruity crumble *vanilla custard*

Citron tart *creamy mascarpone and fresh berries*

Cheeseboard *artisan crackers, quince jelly and grapes*

Tea, coffee and homemade chocolate truffles to finish



If you have an allergy, please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. Please note a discretionary 10% service charge is added to group bills. (v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

SET MENU 2024

Two Course Menu £25.95 | Three Course Menu £32.95

STARTERS

Half rack of baby back pork ribs *crispy onions and home pickles*

Soup of the day *toasted sourdough (pbo)*

Mini fishcakes *tartare sauce*

MAINS

Slow cooked feather blade of beef *creamy mash potato, cavolo nero and proper gravy (gf)*

Katsu curry with king prawns *Jasmine rice, home pickles and Naan bread to mop*

Fresh tortellini pasta porcini mushrooms *sundried tomato creamy sauce (pbo)*

DESSERTS

Sticky Toffee Pudding *sticky sauce and caramelita sauce (gf)*

Citron tart *creamy mascarpone and fresh berries*

Warm Belgian Waffle *toasted almonds, toffee sauce and vanilla ice cream*

Tea, coffee and homemade chocolate truffles to finish



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