

# SET MENU

Choose Two or Three Courses for 27.00 / 32.50

## STARTERS

- Goats' Cheese Croustillant, Fresh Figs & Honey V
- Merrifield Duck Scrumpet, Hoi Sin, Cucumber & Spring Onion Salad
- Today's Summer Soup, Ciabatta V
- Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 🌱

## MAINS

- Free-range Chicken Supreme, Chorizo, Butter Beans & Tomato
- Pan-fried Sea Bass, Black Rice, Choi Sum, Lime, Chilli & Coriander
- Satay Aubergine, Sautéed Spinach, Ginger & Coriander Slaw 🌱
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.75)

## PUDDINGS

- Chocolate & Salted Caramel Torte, Crème Fraîche V
- Apple Tarte Tatin, Vanilla Ice Cream 🌱
- Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans V
- British Cheese Plate - Pitchfork Cheddar & Beauvale, Chutney, Apple & Peter's Yard Crackers

### ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.25 🌱
- Onion Rings 4.50 V
- Peas, Courgettes, Beans, Lemon & Olive Oil 4.00 🌱
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 🌱
- Isle of Wight Tomato Salad 4.75 🌱
- Halloumi Fries & Bloody Mary Ketchup 6.25 V
- Truffle Mac & Cheese 4.25 V

V Vegetarian Ingredients 🌱 Vegan Ingredients  
Please note - some items may be cooked in multi-purpose fryers.

Allergens: Before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. An optional 10% service is added to parties of six or more, all tips go to the team.