



# SET MENU

Choose Two or Three Courses for 27.50 / 32.75

## STARTERS

Today's Winter Soup, Ciabatta **v**

King Prawn & Haddock Croquette, Sauce Gribiche

Baked Camembert, Roast Garlic & Chive Crumb, Onion Marmalade & Ciabatta Croûtes **v**

Beetroot & Butternut Squash Salad, Hazelnuts, Buckwheat, Maple & Molasses 

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## MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries

Pan-seared Hake, Café de Paris Cauliflower, Spinach, Pine Nuts & Sherry-soaked Sultanas

South Indian Sweet Potato & Chickpea Curry, Toasted Cashews, Basmati Rice & Chapati 

Steak Diane - Fillet Steak Medallions & Chips, Mushroom, Shallot & Cream Sauce (+ 5.75)

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## PUDDINGS

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 

Buttermilk Pannacotta, Poached English Rhubarb & Amaretti

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans **v**

British Cheese Plate - Clara Goats, Cornish Gouda & Solstice,  
Chutney, Apple & Peter's Yard Crackers

## ADD A SIDE

Baked Beetroot & Feta 4.50 **v**

Thick-cut Chips or Skinny Fries 4.25 

Onion Rings 4.75 

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 

Creamed Spinach, Nutmeg 4.25 **v**

Buttered New Potatoes 4.25 **v**

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. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.