

SET MENU

Choose Two or Three Courses for 27.50 / 32.75

STARTERS

Celeriac & Apple Soup, Pine Nuts 🌿

Free-range Ham Hock Terrine, Piccalilli & Toasted Sourdough

Baked Somerset Camembert, Garlic & Herb, Onion Marmalade & Croûtes V

Spiced Aubergine, Coconut Yoghurt & Pomegranate 🌿

MAINS

Jimmy Butler's Pork Belly, Roast Pumpkin & Apple, Brown Butter, Crackling

Pan-fried Hake, Malay-spiced Potato & Spinach Curry

Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage,

Peanuts & Nuoc Cham Dressing 🌿

Steak Diane - Fillet Steak Medallions & Chips, Mushroom, Shallot & Cream Sauce (+ 6.50)

PUDDINGS

Pear Tarte Tatin, Vanilla Ice Cream 🌿

Amarena Cherry Bakewell, Clotted Cream V

Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb V

British Cheese Plate - Rachael Reserva, Ashlynn Goats' & Highmoor,

Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.50 🌿

Tempura Courgette Fries, Truffle Dip 5.75 V

Roast Beetroot, Goats' Cheese & Walnuts 4.75

Onion Rings 4.75 🌿

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

Truffle Mac & Cheese 4.50 V

Creamed Spinach & Nutmeg 4.50

Halloumi Fries, Bloody Mary Ketchup 7.00 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.