## SET MENU

Choose Two or Three Courses for 27.75 / 33.00

## STARTERS

Free-range Chicken \& Parma Ham Terrine, Pickles, Ciabatta
Today's Spring Soup, Ciabatta - See Blackboard V
Grilled Courgette \& Artichokes, Whipped Crematta, Romesco Sauce,
Basil \& Toasted Almonds \&
Baked Somerset Camembert, Apple, Walnuts \& Honey, Croûtes V

MAINS<br>Merrifield Duck Leg, Potato Purée, Hispi Cabbage, Wild Garlic \& Jus<br>Sri Lankan Sweet Potato, Spinach \& Chickpea Curry,<br>Coconut Sambal, Basmati Rice \& Chapati as<br>Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket<br>Steak Diane - Fillet Steak Medallions \& Chips, Mushroom, Shallot \& Cream Sauce (+ 6.50)

## PUDDINGS

Rhubarb \& Stem Ginger Cheesecake, Crumble V
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream ©
Amarena Cherry Bakewell, Clotted Cream V
British Cheese Plate - Quicke's Vintage Cheddar, Driftwood Goats \& Baron Bigod, Chutney, Apple \& Peter's Yard Crackers

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ADD A SIDE
Thick-cut Chips or Skinny Fries 4.95 %
Tempura Courgette Fries, Truffle Dip 6.25 v
Courgette, Broad Beans, Peas, Mint & Olive Oil 4.75 
Onion Rings 4.75 
Green Salad, Soft Herbs,Toasted Seeds, Chardonnay Vinaigrette 4.75 %
Truffle Mac & Cheese 5.00 v
Purple Sprouting Broccoli, Toasted Almonds 4.75 v
Halloumi Fries, Bloody Mary Ketchup 7.50 v
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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.

