



SET MENU

Two Courses 28.00 | Three Courses 33.00

STARTERS

Free-range Chicken, Ham & Apricot Terrine, Piccalilli, Toasted Sourdough

Today's Autumn Soup, Ciabatta - See Blackboard **v**

Whipped Smoked Mackerel, Pickled Cucumber & Croûtes

Roast Squash & Basil Pesto, Whipped Crematta, Chicory, Pumpkin Seeds **Ve**

MAINS

Confit Duck Leg, Savoy Cabbage, Buttered Mash & Jus

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati **Ve**

Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket

Steak Diane - Fillet Steak Medallions & Chips, Mushroom, Shallot & Cream Sauce (+ 6,50)

PUDDINGS

Chocolate Fondant, Kirsch-soaked Cherries & Mascarpone **v**

Blackberry Crumble Cheesecake **v**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream **v**

British Cheese Plate - Quicke's Vintage Cheddar, Driftwood Goats & Baron Bigod,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.95 **Ve**

Halloumi Fries, Bloody Mary Ketchup 7.50 **v**

Roast Beetroot, Feta & Walnuts 4.95 **v**

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**

Tempura Courgette Fries, Truffle Dip 6.75 **v**

Garlic Cavolo Nero 4.95 **v**

Mac & Cheese 4.95 | *Add Truffle* 1.00 **v**

Onion Rings 4.95 **Ve**

v Vegetarian Ingredients **Ve 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.