



Seasonal Hospitality Menu

2 courses £24.95 | 3 courses £29.95

Starters

Homemade soup of the day (v)

Crab tian

crabannaise sauce, roasted red pepper purée, dill oil and devil spice

Pork belly

apple, black pudding, walnut crumble, pickled ginger, thyme jus

Main Courses

Pan fried salmon

roasted parsnip purée, anchovies, chilli and chives

Corn-fed chicken supreme

cherry gel, beetroot sauce, braised baby beets, hazelnuts

Polenta cake

wild mushrooms, chilli jam, spinach, sweet onions and basil (v)

Side orders + £3.25

Chunky chips

New potatoes

Seasonal vegetables

Desserts

Spotted dick

vanilla bean custard, yoghurt sorbet

Japanese cotton cheesecake

caramel jam, salted almonds, citrus oil

Selection of gelato and sorbets

Coffee & chocolate + £2.50 pp

All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians. Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.