



Seasonal Hospitality Menu

2 courses £24.95

3 courses £29.95

Starters

Homemade soup of the day (v)
Smoked salmon, cucumber, pickled ginger, dill yoghurt
Ham hock terrine, pickled red cabbage, raisin relish, chopped walnuts

Main Courses

Pan fried hake, roasted squash purée, shrimp butter, chives, tomato oil, salsify crisp
Free range chicken breast, chorizo and butterbean casserole, kale, peas
Sweet potato, chickpea stew, fennel seed, yoghurt, spinach, grilled pitta (v)

Side orders + £3.25

Chunky chips New potatoes Seasonal vegetables

Desserts

Tonka bean panna cotta, vanilla ice cream, mandarin gel
Pecan pie, Chantilly cream, gin syrup, blackberry purée
Selection of ice creams and sorbets

Filter coffee & chocolate + £2.50pp

£ incurs a supplement

*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+.*