



Seasonal Dinner Menu

2 courses £24.95 | 3 courses £29.95

*****SPECIAL OFFER*****

Enjoy 3 courses for ONLY £24.95

(for patrons dining between 17-19 September)

Starters

Homemade soup of the day (v)

Salmon gravlax, mustard sauce, gin syrup, watercress and croutons

Chicken liver parfait, gherkins, shallot jam and Melba toast

Mozzarella bruschetta, broad beans & garden peas, pickled radishes, chilli jam,
balsamic reduction (v)

Main Courses

Slow cooked pork belly, sage butter, swede and turnip hash, jus

Free-range chicken breast, chervil gel, crushed peas, smoked garlic & chive mash, jus

Seared seabass fillet, pak choi, chilli & ginger dressing, sesame soba noodles, miso broth

30 day aged ribeye steak, peppercorn sauce, bacon & spinach, chunky chips + **£5.00**

Fresh tagliatelle, asparagus, I.O.W tomatoes, basil, cheese crumb (v)

Cauliflower pancake, salsa Verdi, shallot jam, rocket (v)

Side orders + £3.25

Chunky chips New potatoes Seasonal vegetables Side salad

During the interval, your table will be reserved for you

Enjoy desserts, cheese, drinks or coffees.

Please let your waiter know what you would like before you pay your bill.

Desserts

Lemon tart, lemon curd, crushed amaretti, Chantilly cream

Eton mess

Chocolate parfait, honeycomb, raspberry jam, vanilla poached peach

Ovation cheeseboard, chutney, cheese biscuits, grapes and celery + **£1.50**

Selection of ice creams and sorbets

£ 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+.