

# THE Set Menu

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## Starters

Crispy Ham Hock | Blue Cheese | Candied Walnut | Fresh Grape | Pickled Celery

Steamed Mussels | Coconut & Lemongrass Broth | Coriander | Garlic Roti (GFO)

Crispy Hens Egg | Celeriac Remoulade | Wild Mushroom Ketchup | Chervil (V)

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## Mains

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Chicken & Chips | Mushroom | Baby Leek | Truffle & Parmesan Chips | Chicken Gravy (GF)

Cod Loin | Crab & Saffron Ravioli | Jerusalem Artichoke Puree | Chard Leek |

White Wine Cream (GFO)

Caramelised Chicory Tart Tatin | Beetroot | Pine Nut Dressing (V)

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## Desserts

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Sticky Toffee Pudding | Miso Caramel Sauce | Sesame Tuille | Malted Milk

Coconut & Vanilla Pannacotta | Spiced Popcorn | Mango

Selection of Sorbets & Ice Creams | Tuille Biscuit

(Please Ask For Our Selection)

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Two Course £26  
Three Course £32

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option  
We May Be Able To Adapt Your Dish - Please Ask

Our Food Is Prepared In Areas Where Cross-Contamination May Occur. Our Menu Descriptions Do Not Include All Ingredients. It Is Important You Notify Us Of Any Allergies Or Intolerances Before Ordering. 100% Of Gratuities Distributed To The Staff