

2 Course £28

3 Course £35

Starter

Creamed wild mushroom soup. GFO

Smoked haddock & salmon fishcake, basil mayo.

Burrata, candy beetroot, caramelised walnuts. GF/DFO

Duck salad, honey, soy sauce, dressing, spring, onion, and sesame. GF/DF

Main

Gnocchi, wild mushroom, asparagus, Parmesan cream sauce.

Escalope of salmon, herb crushed new potatoes, sauce bois boudran. GF/DF

Braised, short rib of beef pie, roast carrots, buttery mash. DFO Chicken schnitzel, garlic butter, rocket salad.

Dessert

Sticky toffee pudding, toffee sauce, and caramel ice cream.

Chocolate, brownie, chocolate sauce and vanilla ice cream.

Red berries and passionfruit Eton mess.

Food allergies & intolerances; please speak to the manager about the ingredients in your meal, when making your order.

GF/GFO Gluten Free/Option DF/DFO Dairy Free/Option
A discretionary 10% service charge will be added to your bill.