

# SET MENU

2 COURSES £47PP

3 COURSES £55PP

WELCOME GLASS OF BUBBLY

## STARTERS

VENISON CARPACCIO <sup>GF/DF</sup>

fennel, rocket, balsamic glaze

MUSHROOM AND POTATO CROQUETTES <sup>VG/DF</sup>

pickled walnut sauce

TUNA TARTARE <sup>GF/DF</sup>

yuzu, pickled ginger and wasabi

## MAIN COURSE

All mains served with roast new potatoes, honey mustard heritage carrots, Brussels sprouts for the table

HERB ROLLED PORK BELLY

Yorkshire puds, spiced cranberry sauce, onion gravy

PUMPKIN, CARAMELISED ONION AND PORCINI PITHIVIER <sup>DF/VG</sup>

SALMON EN CROUTE, RAINBOW CHARD <sup>DF</sup>

SIRLOIN STEAK 300gr <sup>GF</sup> +£8 supplement

30 day dry aged sirloin

## DESSERTS

PEAR AND LEMON THYME FRANGIPANE TART <sup>V</sup>

Mascarpone cheese

STICKY TOFFEE PUDDING <sup>V</sup>

vanilla ice cream

BOOZY CHOCOLATE ORANGE MOUSSE <sup>V</sup>

chocolate tuille

VG - Vegan | V - Vegetarian | GF - Gluten free | DF - Dairy Free

If you have any special dietary requirements or allergies, please let us know.

A discretionary 12.5% service charge will be applied to your bill.