

SET MENU

2 COURSES £47PP

3 COURSES £55PP

WELCOME GLASS OF BUBBLY

STARTERS

VENISON CARPACCIO ^{GF/DF}

fennel, rocket, balsamic glaze

MUSHROOM AND POTATO CROQUETTES ^{V/DF}

pickled walnut sauce

TUNA TARTARE ^{GF/DF}

yuzu, pickled ginger and wasabi

MAIN COURSE

All mains served with roast new potatoes, honey mustard heritage carrots and toasted sourdough

HERB ROLLED PORK BELLY

Yorkshire puds, Brussels sprouts, spiced cranberry sauce, onion gravy

PUMPKIN, CARAMELISED ONION AND PORCINI PITHIVIER ^{DF/V}

SALMON EN CROUTE, RAINBOW CHARD ^{DF}

FLAT IRON STEAK ^{GF}

DESSERT

PEAR AND LEMON THYME FRANGIPANE TART ^V

Mascarpone cheese

STICKY TOFFEE PUDDING ^V

vanilla ice cream

BOOZY CHOCOLATE ORANGE MOUSSE ^V

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.