



2 courses £20 | 3 courses £24

Starters

SOUP OF THE DAY

FISH GOUJONS

Lobster mayo

PATE

Toast | Pickles | Chutney

BRUSCHETTA

Heritage tomato | Toasted sourdough

Balsamic reduction *

TENDERSTEM BROCCOLI

Toasted hazelnuts | Silver skin onions

Hazelnut emulsion *

Mains

ROAST STRIPLOIN OF BEEF

BRAISED LAMB NECK FILLET

ROAST CHICKEN BREAST

MUSHROOM WELLINGTON *

Roast potatoes | Mash | Roast carrots & parsnips

Spring greens | Yorkshire pudding | Gravy

PAN SEARED COD

Parmentier potatoes | Samphire

Lobster & vermouth sauce

CAULIFLOWER SCHNITZEL

Parmentier potatoes | Cauliflower puree

Edamame | Garlic butter *

CHICKEN DIANE

Almondine potato | French beans

Silver skin onions | Wild mushroom Diane sauce

Sides

HONEY & SOY PIGS IN BLANKETS | 4

CAULIFLOWER CHEESE | 5

PANCETTA PEAS | 4

Desserts

CRUMBLE

Pimms Summer berries

Vanilla ice cream or custard

BAILEYS AFFOGATO

Vanilla ice cream | Espresso | Baileys

STICKY TOFFEE PUDDING

Vanilla ice cream or custard

COFFEE & WALNUT CAKE

Tia Maria frosting | Vanilla ice cream *

ICE CREAM/SORBET SELECTION

Ask your server for today's flavours *

Please tell your server if you have any allergies or special dietary requirements | * Vegan/vegan adaptation available