



PROOST

2 courses £22 | 3 courses £26

Mains

PAN FRIED COD LOIN

Lemon & parsley potatoes | Sea herbs & peas
Tartare vinaigrette

PEA & ASPARAGUS RISOTTO

Vegan feta | Toasted pine nuts *

ROAST STRIPLOIN OF BEEF

BRAISED LAMB NECK FILLET

ROAST CHICKEN BREAST

LENTIL & CHESTNUT WELLINGTON *

Roast potatoes | Mash | Roast carrots & parsnips
Braised red cabbage | Yorkshire pudding | Gravy

Sides

HONEY & SOY PIGS IN BLANKETS | 4

CAULIFLOWER CHEESE | 5

PANCETTA PEAS | 4

Starters

SOUP

FISH GOUJONS

Tartare Sauce

PATE

Toast | Pickles | Chutney

BRUSCHETTA

Heritage tomato | Toasted sourdough
Balsamic reduction *

CHARRED ASPARAGUS

Toasted hazelnuts | Silver skin onions
Hazelnut emulsion *

Desserts

BERRY CRUMBLE

Vanilla ice cream or custard

AFFOGATO

Vanilla ice cream | Espresso | Amaretto *

STICKY TOFFEE PUDDING

Vanilla ice cream or custard

GIN & TONIC CAKE

Lime & Yuzu sorbet *

MIXED BERRY SORBET

Kir Royale syrup | Brandy snap crumb *

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