

SET MENU

THREE COURSES 35.00

STARTERS

Duck liver pâté, toasted sourdough bread, pickled cucumber, onions, cornichons

Warm goat's cheese salad, Cheltenham beetroot, olive tapenade toast v.

Smoked chicken Caesar salad

MAINS

Grilled Norfolk chicken breast, warm spiced lentils, rocket

Red lentil and tender stem broccoli dahl, cashews, coconut yoghurt, grilled flat bread ve.

King prawn and crab linguine, tomato, chilli, garlic

DESSERTS

Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.

Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v.

Flourless Bramley apple and apricot nut crumble, coconut ice cream ve.

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

SET MENU

THREE COURSES 45.00

STARTERS

Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers

Warm goat's cheese salad, beetroot walnuts, olive tapenade v.

Duck liver pâté, toasted sourdough bread, pickled cucumber, onions, cornichons

MAINS

Roast Rye Bay cod loin, caper and parsley mash, lemon butter

Burrata and asparagus salad, roast pepper and pumpkin seed relish v.

Grilled 28 day aged 220g Scottish sirloin steak from Royal Warrant butcher Donald Russell, chips and peppercorn sauce

DESSERTS

Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v.

Gin and lime posset, crushed raspberries v.

British cheese

Tuxford and Tebbutt Stilton and Westcombe Cheddar

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