

# SET MENU

TWO COURSES £19.95 • THREE COURSES £24.95

## STARTERS

Homemade soup of the day with bread v.

Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons n.

Plate of oak smoked salmon, smoked salmon pâté, watercress, potato and horseradish salad

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## MAIN COURSES

Roast Scottish salmon fillet with lemon and fennel risotto

Grilled chicken breast with smoked peppers, rocket and a lemon thyme dressing

Wild mushroom and spinach linguine v.

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## DESSERTS

Coconut milk pudding with short bread, passion fruit and mango

Bramley apple and apricot crumble with custard n.

Choice of two British cheeses served with grapes, chutney and biscuits

### V. VEGETARIAN / N. CONTAINS NUTS

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

TWO COURSES £22.95 • THREE COURSES £27.95

## STARTERS

Mozzarella with air-cured ham, peas, mint and Pecorino

Roasted goat's cheese with smoked almonds, land cress and beetroot v. n.

Cornish crab cakes with avocado, tomato and basil dressing

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## MAIN COURSES

Pan-fried cod wrapped in pancetta with crushed new potatoes,  
pea purée and lemon caper butter

Rump of marsh fed lamb with sauce Bordelaise and herb crusted fondant potato

Halloumi and quinoa salad with smoked paprika and lemon dressing,  
heritage tomatoes and baby spinach v.

or

Seasonal risotto v.

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## DESSERTS

Sticky toffee pudding, butterscotch sauce and clotted cream v.

Bramley apple and blackberry crumble with custard v. n.

Choice of two British cheese served with grapes, chutney and biscuits

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# SET MENU

TWO COURSES £26.95 • THREE COURSES £31.95

## STARTERS

Asparagus with roasted tomato dressing and crème fraîche

Chorizo and prawn skewers with piri piri sauce

Parma ham with melon, burrata mozzarella and fig dressing

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## MAIN COURSES

Free range chicken supreme with tarragon butter and heritage carrots

Fennel and lemon risotto with ricotta and chilli v.

Grilled salmon with samphire, crushed new potatoes and broad beans

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## DESSERTS

Coconut milk pudding with short bread, passion fruit and mango

Chocolate, hazelnut brownie with vanilla ice cream  
and hot chocolate fudge sauce n.

Choice of two British cheese served with grapes,  
chutney and biscuits

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# SET MENU

TWO COURSES £28.95 • THREE COURSES £34.95

## STARTERS

- Warm goat's cheese salad with beetroot walnuts and olive tapenade  
Asian rare beef salad with chilli, lime and roasted peanuts n.  
Crayfish, prawn and smoked salmon cocktail with a seafood mayonnaise  
and bloody Mary ketchup

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## MAIN COURSES

- Chargrilled 220g sirloin steak, roasted Provençal tomato, gratin potato  
and a peppercorn sauce  
Pan-fried sea bass with fennel and basil whipped mash, roast pepper,  
herb and caper dressing  
Wild mushroom ragout with soft herb polenta and sautéed greens v.

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## DESSERTS

- Treacle tart with clotted cream  
Blue Monday cheese with roasted grapes, honey and Melba toast v.  
Chocolate hazelnut brownie with vanilla ice cream  
and hot chocolate fudge sauce n.

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