



## FOR THE TABLE

Mixed bar nuts v 376kcal	3.75	Chilli corn v 326kcal	4.50
Mixed olives v 233kcal	4.75	Smoked almonds v 574kcal	4.95

## SET MENU £42.50 PER PERSON

### STARTERS

- Soup of the day, artisan bread v 140kcal  
Prawn cocktail, Bloody Mary mayonnaise 247kcal  
Ham hock terrine, toasted sourdough, house pickles, salsa verde 310kcal

### MAINS

- Smoked haddock and caper fishcakes, buttered new potatoes, and tartare sauce 1019kcal  
Grilled lemon and herb chicken breast, new potatoes, salsa verde 870kcal  
Fennel, vegan feta and lemon risotto vE 1258kcal

### ADD SIDES

Chips or fries v 318/275kcal	4.95	Mixed salad v 270kcal	4.50
Green beans and shallots v 101kcal	4.75	Mash v 440kcal	4.75
Roasted carrots v 238kcal	4.65	Broccoli and chilli v 139kcal	4.50

### DESSERTS

- Chocolate brownie, hot chocolate sauce, vanilla ice cream v. 630kcal  
Lemon tart, raspberry coulis and coconut ice cream v 472kcal  
**British cheese plate** ~ Stilton v., Cotswold Brie v., vintage Cheddar, grapes, membrillo, biscuits 510kcal

V VEGETARIAN / VE VEGAN

Please ask a member of the team should you require any allergen information on any of our dishes. All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.