

SET MENU

TWO COURSES 23.00 ~ THREE COURSES 28.00

STARTERS

Duck liver pâté, toasted sourdough bread, house pickles

Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.

Serrano ham, Russian potato salad, soft boiled Legbar egg

MAINS

King prawn and crab linguine, tomato, chilli, garlic

Gnocchi, roasted cauliflower, tamarind tomato, crispy kale v.

Chapel and Swan smoked chicken Caesar salad

DESSERTS

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

Flourless Bramley apple and blackberry nut crumble v&v.

Choice of two British cheeses, grapes, chutney, biscuits

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

TWO COURSES 25.00 ~ THREE COURSES 31.00

STARTERS

Duck liver pâté, toasted sourdough bread, house pickles

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

Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.

MAINS

Chicken schnitzel, lemon and oregano crumb, braised peppers, rocket

Cornish hake, courgettes, seafood sauce, crispy olive and almond crumb

Roasted celeriac, spinach, leek and sweet potato cottage pie ve.

DESSERTS

Treacle tart, Dorset clotted cream v.

Chocolate fondant, crème fraîche, red berries v.

Choice of two British cheeses, grapes, chutney, biscuits

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SET MENU

THREE COURSES 35.00

Marinated olives v.

Paul Rhodes artisan bread, Netherend Farm butter v.

STARTERS

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

Soup of the day, artisan bread v.

Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.

MAINS

Grilled Norfolk chicken breast, warm spiced lentils, rocket

Roasted celeriac, spinach, leek and sweet potato cottage pie v.

King prawn and crab linguine, tomato, chilli, garlic

DESSERTS

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

Chocolate fondant, crème fraîche, red berries v.

Flourless Bramley apple and blackberry nut crumble v.

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SET MENU

THREE COURSES 45.00

Marinated olives v.

Paul Rhodes artisan bread, Netherend Farm butter v.

STARTERS

Chapel and Swan oak smoked salmon, Newlyn crab, lime and fennel Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.

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

MAINS

Cornish hake, courgettes, seafood sauce, crispy olive and almond crumb

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

Grilled 28 day aged 300g rib steak from Royal Warrant butcher Donald Russell, chips and peppercorn sauce

DESSERTS

Chocolate fondant, crème fraîche, red berries v.

Poached red wine pear, whipped mascarpone, amaretto crumb v.

British cheese

Tuxford and Tebbutt Stilton and Westcombe Cheddar

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