

SET MENU

TWO COURSE SET MENU - £27.50

STARTERS

PEA & PULLED PORK SOUP

WITH CRÈME FRAÎCHE, APPLE AND CROUTONS. CONTAINS: CELERY, SULPHITES (GLUTEN & NUT FREE. ASK FOR DAIRY FREE)

SALMON & HORSERADISH RILLETTE

WITH CAVIAR, CHIVE & CUCUMBER TARTARE AND LEMON OIL. CONTAINS: FISH, MILK (GLUTEN & NUT FREE)

SEASONAL GAME TERRINE WITH CONFIT ONION, CELERIAC AND HERITAGE RADISHES. CONTAINS: CELERY, SULPHITES (GLUTEN, NUT & DAIRY FREE)

ISLE OF WIGHT TOMATO & BABY
BOCCONCINI COCKTAIL WITH BLACK
OLIVE, BABY GEM LETTUCE AND
FENNEL TUILE. CONTAINS: MILK
(GLUTEN FREE)

MAINS

DUCK POKE BOWL CRISPY CORIANDER, CONFIT DUCK, LEMONGRASS, GINGER, SUSHI RICE, WILD MUSHROOMS, SPRING ONION, SESAME & CHILLI CONTAINS: SULPHITES, SESAME (GLUTEN, NUT & DAIRY FREE)

BRAISED FEATHERBLADE OF BEEF WITH POMME PURÉE, SOUR CREAM AND VICHY CARROTS. WITH STROGANOFF SAUCE CONTAINS: WHEAT, MILK, SULPHITES, MUSTARD (NUT FREE)

GRILLED SEABREAM

WITH POTATO & JERUSALEM ARTICHOKE GNOCCHI, HAZELNUT & ROCKET PESTO. CONTAINS: WHEAT, HAZELNUTS, FISH

ROASTED AUTUMN ROOT VEGETABLES

WITH PEARL BARLEY, VEGAN GOAT'S CHEESE AND CRISPY SAGE (VEGAN OPTION)

DESSERTS

CHOCOLATE & SALTED CARAMEL TORTE

WITH CHOCOLATE CRACKLES AND SOUR CHERRY SHERBET. ALLERGENS: WHEAT, MILK, EGGS, SULPHITES

MINI BRAMLEY APPLE BEIGNETS

WITH FREEZE-DRIED RASPBERRIES AND CINNAMON ICE CREAM. ALLERGENS: WHEAT, CELERY

BAKED BASQUE CHEESECAKE

WITH POACHED PEARS, BLUEBERRY GRANITA, AND PISTACHIO CRUMB. ALLERGENS: WHEAT, MILK, EGGS, PISTACHIOS