





Two Couse £35

Three Course £45

Salmon Tartare Avocado Purée, Pickled Cucumber, Sourdough Cracker

Beef Brisket & Smoked Mozzarella Ravioli Smoked Paprika and Tomato Sauce, Crispy Onions

Goat's Cheese Mousse Beetroot Paint, White Chocolate Crumb, Goat's Cheese Honeycomb (V)

> **Butternut Squash Soup** Squash and Chillis, Parsnip Purée, Crispy Sage (Vg)

Roast Sirloin of Beef

Duck Fat Roasted Potatoes, Roasted Carrots, Seasonal Greens, Creamed Leeks, Yorkshire Pudding, Jus

Chicken Supreme

Duck Fat Roasted Potatoes, Roasted Carrots, Seasonal Greens, Creamed Leeks, Yorkshire Pudding, Jus

Fillet of Monkfish

New Potatoes, Roasted Carrots, Seasonal Greens, White Wine Velouté

Wild Mushroom Wellington

New Potatoes, Roasted Carrots, Seasonal Greens, Jus (vg)

Honey Tuile Spiced Fruit Pastille, Yogurt Foam, Almond Praline

Chocolate Fondant Salted Chocolate Truffle, Chocolate Soil, Black Cherry Ice Cream (V)

Poached Pear Caramelised Cinnamon Cake, Cinnamon Ice Cream, Rum Sauce (Vg)

Selection of Local Cheeses (£4 supplement)

Please speak to your server about your dietary requirements or allergies before ordering. A discretionary service charge of 12.5% will be added to the final bill.