

SET MENU

STARTER		ΜΑΙΝ
PEA & WATERCRESS SOUP ve, v, gf* creme fraiche		CHICKEN, PANCETTA & LEEK PIE gf mustard, parmesan mash crust
GOATS CHEESE v, gf chicory, walnuts, honey		SMOKED HADDOCK CANNONBALL gf a.k.a. fishcake, beurre blanc
HAM HOCK TERRINE gf piccalilli		COURGETTE TART ve, v feta, tomato fondue
OAK SMOKED SALMON gf* sourdough, butter		AGED BEEF BURGER gf* aged beef mince, cheese, relish, fries
SIDE		PUDDING
FRIES ve, v, gf	5.75	PANNA COTTA gf strawberries
HERB NEW POTATOES ve, v, gf	5.75	LEMON TART V
BROCCOLI & CRISPY ONIONS ve, v, gf	6.75	BLACK FOREST CHOCOLATE MOUSSE v, gf
CHICORY SALAD ve, v, gf walnuts	6.75	cherry brandy CREME BRULEE v, gf*

v vegetarian, ve vegan, gf gluten free, * adaptable

Please advise a member of our team if you have any food allergies or special dietary requirements. An optional 10% service charge will be added to your bill.

Please speak to a member of the team if you would like this to be removed.

Prices include VAT at current rate.