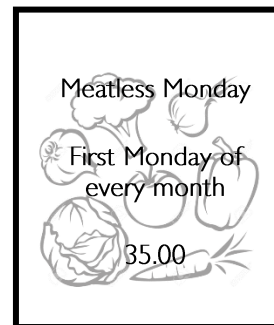




To begin, perhaps?
Cocktail of the day 8.5
Glass of Prosecco 7.5



To start

Potage parmentier (Mi)

Pan seared mackerel, tomato compote, garlic ciabatta (Mi, Fi, Gl, Su, Mu)

Pork and herb terrine, fig jam (Su, Mu)

To follow

Roast salmon, coriander cous cous, spiced cauliflower (Fi, Gl, Mi)

Lamb and kidney suet pudding, parsley mash, braised carrots (Gl, Mi, Su)

Spelt, barley and beetroot risotto, poached egg and crispy kale (Gl, Su, E)

To finish

Caramelised white chocolate mousse, apple and cinnamon crumble (Gl, E, Mi, So)

Gingered rhubarb trifle (Gl, Mi, E)

Earl Grey panna cotta, digestive tuille (Gl, So)

£15 per person

Coffee or tea?

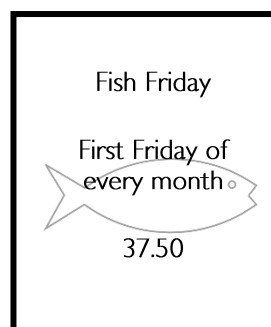
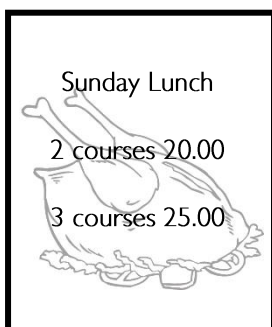
Cafetiere coffee, americano 2.95




Cappuccino, latte 3.25

Tea & infusions 2.95

Hot chocolate 3.25

Please note our menu changes weekly



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Celery/Ce Gluten/Gl Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo
Mustard/Mu Nuts/N Peanuts/P Sesame/Se Soya/So Sulphites/Su