





Set Menu

Choose Two or Three Courses for 22.00 / 26.00




STARTERS

Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 
Blythburgh Ham Scrumptet, English Mustard Mayonnaise
Today's Summer Soup - See Blackboard 
Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 





MAINS

Pan-fried Sea Bream, Ratatouille & Shaved Fennel
Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad
Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 
Aubrey Allen's 8oz Rump Cap Steak, Chips & Watercress
3.00 Supplement

PUDS

Warm Chocolate Fondant, Creme Fraîche & Pistachio Crumb 
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 
Summer Pudding, Clotted Cream 
British Cheese Plate - Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.00 
Sweetcorn Mac & Cheese 3.25 
Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 
Buttered Summer Greens 4.00 
Marzanino Tomato Salad 4.50 
Halloumi Fries & Bloody Mary Ketchup 5.75 

 Vegetarian dishes  Vegan dishes

We're also happy to adapt other dishes, please ask.

An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens. A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.