## SET MENU

Choose Two or Three Courses for 27.50 / 32.75

## STARTERS

Celeriac \& Apple Soup, Pine Nuts
Free-range Ham Hock Terrine, Piccalilli \& Toasted Sourdough Baked Somerset Camembert, Garlic \& Herb, Onion Marmalade \& Croûtes v Spiced Aubergine, Coconut Yoghurt \& Pomegranate

MAINS

Jimmy Butler’s Pork Belly, Roast Pumpkin \& Apple, Brown Butter, Crackling Pan-fried Hake, Malay-spiced Potato \& Spinach Curry Vietnamese Noodle Salad, Edamame, Mooli \& Pickled Red Cabbage, Peanuts \& Nuoc Cham Dressing
Steak Diane - Fillet Steak Medallions \& Chips, Mushroom, Shallot \& Cream Sauce (+ 6.50)

> P U D D IN G S
> Pear Tarte Tatin, Vanilla Ice Cream e Amarena Cherry Bakewell, Clotted Cream v Salted Caramel \& Chocolate Tart, Crème Fraîche \& Honeycomb v British Cheese Plate - Rachael Reserva, Ashlynn Goats' \& Delilah, Chutney, Apple \& Peter's Yard Crackers v

ADD A SIDE<br>Thick-cut Chips or Skinny Fries 4.50<br>Tempura Courgette Fries, Truffle Dip 5.75 V<br>Roast Beetroot, Goats' Cheese \& Walnuts 4.75<br>Onion Rings 4.75<br>Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25<br>Truffle Mac \& Cheese 4.50 v<br>Creamed Spinach \& Nutmeg 4.50<br>Halloumi Fries, Bloody Mary Ketchup 7.00 v

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[^0]:    v Vegetarian Ingredients Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

