

## SET MENU

### STARTERS

Curried cod, coconut and coriander, pickled vegetables and puffed rice

Pumpkin soup, basil oil, chorizo and pumpkin seeds

Beetroot with celeriac and horseradish, hazelnuts,  
olive oil emulsion and shitake mushrooms

### MAINS

Haddock topped with a parsley crumb, thyme mash, wilted spinach,  
mustard and bacon sauce

Braised and seared pork belly with spiced pulses, cabbage, roasted baby  
carrots, apple puree and red wine sauce

Caramelised onion and blue cheese tart, pickled walnut, black garlic,  
pear and parsley

### CHEESE

Selection of artisan cheese, homemade chutney  
pickled grapes, biscuits \*

### DESSERTS

Milk chocolate, banana ice cream, passion fruit

Blackberry mousse, ginger cake and syrup, pickled blackberries

Vanilla crème brulee, white chocolate and peanut crunch

2 courses £24

3 courses £28

\* Additional cheese selection £9

Game dishes may contain lead shot Please let us know if you have any dietaries requirements or intolerance.A discretionary service charge of 10% will be added to your final bill.(v) Please note that this dish can be altered to suit vegetarians