

## SET MENU

### STARTERS

Mushroom soup, truffle cheese fritter, balsamic, fried onion crisps (v)

Smoked haddock scotch egg, watercress and shallot dressing

Chicken terrine, curry mayonnaise, pickled grapes, puffed rice

### MAINS

Pan fried hake, confit turnip, salsify, broccoli and almond

Braised beef cheek, horseradish mashed potato, crumbled feta,  
cider jellies, pickled shallots and parsley

Smoked confit potatoes, roasted cauliflower, balsamic onion,  
nut crumble (v)

### DESSERTS

Lemon tart, vanilla ice cream

Orange and lavender brulee, honey, almond shortbread

Chocolate and peanut parfait, salted caramel sauce

2 courses £24

3 courses £28

*Please let us know if you have any dietary 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.*