



## SET MENU

Our two and three course set menus are pre-ordered only for parties of 15 or above. Please select your two or three courses and return your guest's choices to us.

2 Courses are £28

3 Courses are £33

### STARTERS

Charred cauliflower soup with Lincolnshire poacher and chives

Chicken liver parfait, Cox apple & cider brandy chutney, beer bread toast

House cured salmon, gooseberry mustard, rye toasts

Pulled pork croquettes, avocado aioli

Walnut crusted goats cheese, candied beetroot, rocket pesto

### MAINS

Dingley Dell pork belly, crushed Cornish potato, heritage carrot & pan juices

Veal chop, house butter, fries, watercress

Braised lentil and allotment vegetable cottage pie, maple glazed carrots

Smoked haddock, poached egg & champ potatoes

Pan fried sea bass fillet, samphire, roasted sweet potatoes, cherry tomato on the vine, herb oil

Poached chicken & pearl barley stew with winter veg and butternut squash, crème fraiche

### PUDDINGS

Warm chocolate brownie, very vanilla ice cream

Sticky toffee pudding, stout ice cream, toffee sauce

Oxford blue cheese, quince jelly, seeded crackers

The ultimate fruit salad

If you require further information on ingredients which may cause allergy or intolerance, please make us aware during your order. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service. Please note a 12.5% discretionary charge will be added to your bill.