

THE FARMER'S SELECTION

Two courses 19 Three courses 24



Starters

Classic French onion soup
with Gruyère cheese and
warm baguette

Crispy duck salad
Warm marinated crispy
French duck with plum
dressing, grapefruit, pine
nuts and shallots

**Baby spinach, walnut
and goat's cheese salad**
dressed with honey
balsamic v

Market Specials

Moules frites
Mussels cooked with garlic,
parsley and white wine
cream, served with paprika
frites

Chicken Milanese
Garlic and herb panko-
crusted corn-fed chicken
with crispy rosemary
potatoes, rocket and
Parmesan shavings

**Portobello mushroom
Wellington**
Oven-baked puff pastry filled
with black cabbage and goat's
cheese, served with buttered
baby carrots v

The Dessert Pantry

Eton mess
Chantilly cream, crushed
meringue, strawberries
and raspberry coulis v

Toffee pudding
Caramelised Williams pear,
butterscotch sauce and
vanilla ice cream v

Bramley apple crumble
served with Cornish clotted
ice cream or vanilla custard v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.