

CLASSIC SET MENU

(MINIMUM 16 GUESTS)

STARTERS

Parma ham & Parmesan cornishons, rocket, sourdough (gifa)

Pea & watercress soup herb oil, cream, seeds, toast (pb, gifa)

Smoked mackerel salad rocket, watercress, pickled beetroot, chive cream (gif)

MAINS

Lemon roast chicken parmentier potatoes, leeks & bacon (gif)

Steak & ale pie with mash seasonal vegetables, red wine gravy

Beer battered haddock & chips garden peas, tartare sauce, lemon (gif)

Roast butternut squash & sage gnocchi kale, burnt butter sauce, crispy onions (pb)

DESSERTS

Lemon tart raspberry coulis (v)

Chocolate brownie vanilla ice cream (pb, gif)

Sticky toffee pudding toffee sauce, ice cream (v)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team.

Please ask your server to remove this if you would rather it were not added.

Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.

Full calorific values available: please ask a member of the team.

Vegetarian (v) Plant based (pb) Gluten ingredient free (gif) Gluten ingredient free available (gifa)