

Set Menu
Two courses 30 - Three courses 35



STARTERS

Chicken liver pâté

Served with fig relish and toasted ciabatta

Burrata and tomato salad

Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil (V)

Tomato soup

Rustic vine tomato soup served with baguette (VE)

MAINS

Fish and chips

Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon

Grilled chicken breast

Served with garlic aioli, chargrilled lemon, mixed leaf salad and dauphinoise potato

Vegan burger

Plant-based burger with tomato, lettuce, vegan cheese and chips (VE)

Classic Caesar salad

Cos lettuce, anchovies, croutons and shaved Parmesan

Dry-aged rib-eye steak - £10 supplement

Served with grilled shallots, cherry tomatoes, Portobello mushroom, and thick-cut chips

Grilled lamb cutlets - £10 supplement

Served on dauphinoise potatoes with broccoli, apple purée, mint and red wine sauce

DESSERTS

Cheese selection

Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts

Sticky toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream

Tiramisu

A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee

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.

(V) Suitable for vegetarians. (VE) Suitable for vegans.