

MID-WEEK SAMPLE SET MENU

2-course 25.5 - 3-course 29.5

IPA bread, chicken skin butter, sherry vinegar, rapeseed oil 5.95
Trapani olives 5.75

FIRST COURSE

Carrot, coriander soup, homemade bread, butter
Glazed pork cheek, slaw, artichoke crisps
Whipped blue cheese, confit baby beetroot, walnuts
Smoked salmon, lemon buttermilk, cucumber

MAIN COURSE

Chicken supreme, creamed potato, chive kale, red wine jus
Mushroom madeira, pearl barley risotto, king oyster mushroom, watercress
Cornish sole fillet, potato fondant, fish cream sauce, sautéed leeks
Crispy pork belly, celeriac fondant, celeriac purée, red wine jus

SIDE DISHES

Garlic thyme fat chips - Crispy onion creamed potato
Dill-glazed carrots - Cauliflower cheese - Chive, buttered kale
5.95 each

DESSERTS

White chocolate fondant, rhubarb ice cream
Whipped mascarpone cheesecake, biscuit crumb, raspberry
Plum rum baba, whipped cream, macerated plums
2 cheeses, chutney, artisan crackers