

Set Menu 2 Course - £20.00 | 3 Course - £25.00

Includes a glass of Prosecco Bolla Sup. Conegliano DOCG NV (upgrade to Taittinger Brut Resérve NV - £2.50)

Starters

Leek & Potato Soup Crisp Leek | Nutmeg

Cured Sea Trout
Cucumber & Yuzu Dressing | Raisins | Rye Crisp

Brawn Terrine Apple | Plum Compote

Mains Served with Seasonal Vegetables for the Table

Five Spiced Chicken Breast
Boulangère Potatoes | Squash Purée | Trumpet Mushrooms

Fillet of Mackerel Parsnip Purée | Root Vegetable Crisps | Pickled Mussels | Almonds

> Sweet Potato Gnocchi Wild Mushrooms | Garlic | Rosemary

Extras

£3.50

Beef-dripping Chips – Skinny/Chunky | Roast Garlic Mash | Buttered Heritage Potatoes

Nutmeg Buttered Spinach | Lincolnshire Poacher Creamed Mushrooms | Baby Leaf Salad | Onion Rings

Roasted Bone Marrow

British Cheese

Two Cheeses from the trolley
Fruit Cake | Celery | Grapes | Crackers

Puddings

Pumpkin Pie Ginger & Lime Ice-Cream

Ice of the Day

Bread & Butter Pudding
White Chocolate Chips | Buttermilk Ice-Cream