

2 courses £25 3 courses £32

STARTERS

PORK BELLY

Apple and black pudding

PARSNIP VELOUTÉ

Chestnut and chive

BEETROOT

Goat's curd, hazelnut and honey

MAIN EVENT

SEA BREAM

Kale, oyster mayonnaise and champagne sauce

CHARGRILLED SIRLOIN

Chips in dripping, mushroom and garlic butter

LAMB PENCIL FILLET

Black olive crumb, sauté potatoes, cauliflower

PARMESAN ROYAL

Rainbow chard, sweetcorn and basil

SIDE DISHES

4.00

Sprouting broccoli and almond butter

Heritage carrots and sesame

Buttered new potatoes

DESSERTS

STICKY TOFFEE

Pecan and apple

PEANUT CHEESECAKE

Banana and caramel

CHOCOLATE BROWNIE

Hazelnut and orange

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill