

3-COURSE SET MENU

An indulgent journey

STARTERS

Whipped chicken liver parfait, beer onions & Yorkshire pudding

Dressed Angus beef fillet & wild mushrooms with baby watercress & horseradish dressing

Hot smoked salmon rilette, cucumber pickle & fresh soda bread

Charred mackerel fillet with Charlotte potato salad and pickled onion

Creamy pea soup, lemon crème fraîche & our own focaccia

Grilled asparagus, mustard dressing & herby pangrattato

MAINS

Herb risotto with peas, broad beans & parmesan crisp

Spinach roasted squash & confit egg yolk pithivier, buttered hispi cabbage

Dayboat monkfish in a mussel broth with hot pepper salsa

Roast cod fillet with tomato butter & dressed fennel

Roast rump of English lamb with braised gem hearts, butter beans & salsa verde

Cornfed chicken breast & leg with Charlotte potatoes, green salad & burnt lemon dressing

DESSERT

Goosey brownie with salted caramel

Whipped cheesecake with croissant & pistachio crumb

Mixed berry jelly with whipped cream & meringue

Custard and berry tartlet

Sticky toffee pudding with toffee sauce



Per person £42

Choose 2 dishes from each course for your group to preorder from