

SEASONAL SET MENU

2 COURSES £35 – 3 COURSES £45

STARTERS

Soup of the day (v+)

Twice baked Montgomery cheese souffle, celery, apple & mustard dressing (v)*

Sea bass Crudo, blood orange & Yorkshire Rhubarb * (G/F)

MAINS

Suffolk red Pork Chop, BBQ apple puree & mustard sauce* (G/F)

Cornish plaice, lemon & caper butter sauce*

Cauliflower risotto, caramelised onion & baby leek (v+) *

DESSERTS

Profiteroles with vanilla ice cream & chocolate sauce

Confit pineapple, coconut foam, fresh herb sorbet (v+)

Mango cheese cake

SIDE DISHES

£7.50 each

Fries (v+) (D/F)

Zucchini fries (v+) (D/F)

Mixed leaf salad

(v+)(D/F) (G/F)

Mashed potato (v+) (G/F)

Grilled broccoli (v+) (D/F) (G/F)

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.

"Dishes, ingredients and prices are subject to change due to seasonality and product availability"

An optional 15% service charge applies and all prices include VAT. *Sustainably or locally sourced ingredients

(v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free