

# SET MENU

## STARTERS

Jerusalem artichoke, sunflower seed, pickled pear, blue cheese dressing (v)

Duck liver parfait, rhubarb chutney, gingerbread crackers

Cider braised mussels, seaweed sauce, sourdough bread

## MAINS

Barbecue hispi cabbage, cheese sauce, pickled walnut (v)

Smoked fish agnolotti, roasted fennel, shellfish sauce

Pork collar, smoked mash, cavolo nero, braised apple

## DESSERTS

Ginger parkin, blood orange, creme fraiche

Westcombe cheddar, oat crackers, chutney

Cider sorbet, pickled apple, meringue

2 courses £25

3 courses £30

Optional wine flight: £15



*(v) Please note that these dishes are suitable for vegetarians.  
A discretionary service charge of 10% will be added to your final bill.  
Please let us know if you have any dietary requirements or intolerance.*