

SET MENU

STARTERS

Coronation chicken, brioche toast, baby gem, curry mayo

Wild garlic soup, marinated feta, pumpkin seed soda bread (v)

Brown crab croquette, cucumber and fennel salad, red pepper sauce

MAINS

Beef short rib, horseradish polenta, BBQ onions, watercress and pickled shallot

Herb gnocchi, new season peas, English pecorino, tomato dressing, olive oil (v)

Market fish, coco beans, monks' beard, almond sauce

DESSERTS

Custard tart, rhubarb sorbet

Coffee and chocolate choux bun

Westcombe cheddar, crackers, fruit chutney

2 courses £24

3 courses £29

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.*