

## SET MENU ONE

TWO COURSES - £30

THREE COURSES - £39

### STARTERS

Grilled Mackerel, Potato Salad, Pickled Beetroot & Watercress Velouté

Chicken Liver Pâté, Chutney & Melba Toast (gf\*)

Breaded Whitebait with Tartar Sauce

Pear, Chicory & Walnut Salad (n, v, gf)

### MAINS

Brooke Burger, 7oz Steak Patty, Smoked Applewood Cheese, Ciabatta Roll, Tomato, Lettuce, Burger Sauce with Fries & Coleslaw (gf\*)

Classic Chicken Caesar with Chicken Breast

Beer Battered Haddock & Chips, Homemade Tartar Sauce & Crushed Peas

Risotto with Roasted Golden Beetroot, Pickled Candied Beetroot, Feta & Toasted Pine Nuts (n, gf, vg\*)

### DESSERTS

Rhubarb Tarte Tatin with Chantilly Cream & Hazelnuts (vg, n)

Chocolate Brownie with Vanilla Ice Cream

Lemon Meringue Pie

## SET MENU TWO

TWO COURSES - £39

THREE COURSES - £49

### STARTERS

Rabbit & Tomato Terrine with Giardiniera Pickled Vegetables

King Scallops with Pea Puree, Pancetta & Black Pudding Crumb  
(Supplement £5)

Garlic & Chilli King Prawns with Toasted Sourdough (gf\*)

Crispy Tofu, Tempura Enoki Mushroom, Roasted Oyster Mushroom, Pickled Girolles & Curry Sauce  
(vg, gf\*)

### MAINS

10oz Ribeye Steak, Chips, Salad & Peppercorn Sauce (gf\*)  
(Supplement £6)

Seared Duck Breast, Asian Salad with Peanut Dressing, Poached Plum & Sweet Potato Fondant

Pan Fried Cod with Crushed New Potatoes, Baby Carrots & Courgettes in a Lemon Butter Sauce

Beetroot & Goats Cheese Girasoli Pasta with Sundried Tomato, Chives & Red Onion (v)

### DESSERTS

Rhubarb Tarte Tatin with Chantilly Cream & Hazelnuts (vg, n)

Potted Stilton

Chocolate Fondant