




Set Menu

2 courses £21.00 | 3 Courses £27.50


Starters



Burrata with roasted pumpkin, salsa verde (v)
Pheasant and pistachio terrine

Roast vegetable salad, beetroot, celery, turnips, broccoli and leeks (v)

Main Courses



Fregola with mushrooms and turnip tops (v)
Braised ox cheek, roast cauliflower, buttered mash, shallot rings
Fillet of Hake with parsnip, caramelised onion puree, parsnips

Side dishes (v) | £4.50



Spring greens | Chips and aioli | Chicory, fennel, orange and honey dressing|
Mixed leaf salad| Gratin potatoes

Desserts (v)



Chocolate and raspberry ganache
Montgomery cheddar and chutney

Our Sommelier recommends:

Brookford Chardonnay/Semillon 2016, South East Australia 125 ml £6.50
J.J. Prestige Rouge 2015, Dom de Jeanne, VdP Vaucluse 125 ml £6.50

A discretionary service charge of 12.5% will be added to your bill.
*All of our dishes are prepared in an environment where nuts are present. Game may contain shots.
Please let us know if you have any dietary requirements and we shall do our best to accommodate.*