



# SET MENU

~ £40 per head ~

## STARTER

Whipped Chicken Liver Pate; brioche crumb, balsamic onions, baby leaves, sourdough crouton

Wild Mushrooms Pain Grille; peppercorn sauce (pb)

Smoked Haddock & Salmon Fishcake; tartare hollandaise, buttered samphire

Ham Hock & Pea Roulade; pistachio, apple, pickled shallots, watercress, sourdough crouton

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## MAINS

Corn-fed Chicken Supreme; garlic potato croquette, carrot purée, roasted carrot, basil oil

Pan-fried Salmon Fillet; crushed olive potato, buttered Tenderstem broccoli salsa verde

Pork Tenderloin; caramelised Braeburn apple purée, fondant potato, wild mushrooms, pickled cauliflower, thyme jus

Potato Gnocchi; sage beurre noisette, wild mushrooms (pb)

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## DESSERTS

Chocolate & Raspberry Brownie; chocolate sauce, raspberry sorbet, fresh raspberries (v)

Lemon Posset; homemade nutty granola, roasted peaches, caramelised peach purée (v)

Pear & Blueberry Frangipane; blueberry compote, double cream (v)

British Cheese Board; smoked Applewood, Black Bomber, stilton, goat's cheese.  
Served with crackers, quince jelly, grapes, celery, red onion chutney (v)



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.

