

# SET MENU

2 courses £26.00 | 3 courses £30.00

## APÉRITIFS

3 Jersey Oysters  
& Domaine de la Foliette  
Muscadet Sèvre-et-Maine Sur Lie 2023  
£19.50 125ml

Cristallina  
The Lakes Vodka, Lime, Cranberry, Passion fruit,  
Peach, Mint, Fever Tree Grape & Apricot Soda  
£12.00

## WINE BY THE GLASS

Chablis - Domaine de la Genillotte  
Burgundy, France 2023  
£15.00 125ml

Barolo - Giacomo Fenocchio  
Piedmont, Italy 2021  
£20.00 125ml

## STARTERS

Caramelised Jerusalem  
Artichoke Soup  
truffled parmesan goujère

Chalkstream trout tartare  
avocado, spring onion, chilli and  
garlic dressing, sesame cracker

Roscoff Onion Tarte Tatin (v)  
ripped burrata and  
sautéed wild mushrooms

## MAINS

Wild mushroom risotto (v)  
Parmigiano Reggiano

Fillet Of Cornish Pollock  
butternut squash and miso purée, toasted seeds,  
brown butter ponzu dressing

Scott's Fish Pie  
halibut, smoked haddock and prawn

Chargrilled Black Angus Sirloin Steak  
roasted garlic and herb butter, crispy potatoes  
(Supplement £18.00)

## SIDES

Potatoes (vg/v)  
chipped, mashed  
or heritage  
£6.75

Kimchi Fried  
Brussels Sprouts  
edamame and sesame seeds  
£7.75

Spinach  
steamed, buttered  
or olive oil and garlic  
£7.00

Gem Heart Salad (v)  
Champagne and  
herb vinaigrette  
£6.50

## DESSERTS

Steamed Sponge Pudding  
golden syrup

Chocolate and Hazelnut Delice

Yorkshire Rhubarb Coupe  
vanilla shortbread

Selection of three cheeses (to share)  
£15.75



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted. \* Offer available only with set menu offering. Does not apply with A La Carte options.

