SET MENU

2 courses £45.00 | 3 courses £54.00

APÉRITIFS

Bees Knees
Silent Pool Gin, lemon, chamomile, thyme, honey, orange
£13.00

WINE BY THE GLASS

Folli & Benato - Gavi di Gavi
Piedmont, Italy
£11.00 125ml

Bardolino Chiaretto - Cantina
Castelnuovo del Garda - Veneto, Italy
£10.00 125ml

Fleur de Montblanc - Merlot
Pays d'Oc IGP - Languedoc-Roussillon, France
£11.00 125ml

STARTERS

Scallop and Prawn vol-au-vent
shellfish velouté and sautéed baby spinach

Cauliflower soup
truffled Welsh rarebit

Chalkstream trout pastrami
pickled cucumber, Swedish mustard and dill dressing

MAINS

Roast chicken breast
glazed carrot, parsnip purée, pork and sage stuffing croquette, roast chicken and tarragon sauce

Pan-fried skate wing
brown butter, capers, lemon and croûtons

Roast fillet of cod
Champagne beurre blanc, whipped pink fir potato, brown shrimp, cucumber and chives

SIDES

Potatoes (vg/v)
chipped, mashed or heritage
£7.50

Tenderstem broccoli
preserved lemon and aged parmesan
£7.75

Spinach
steamed, buttered or olive oil and garlic
£7.50

Baby gem salad (v)
ranch dressing, pickled shallots and sourdough croûtons
£9.75

DESSERTS

Sticky toffee pudding
milk ice cream

Panettone ice cream coupe
clementines, whipped cream, chocolate shavings

Cropwell Bishop Stilton
brown butter cake, Port & pear chutney

For allergy and nutritional information please scan the QR code

(V) Vegetarian | (VG) Vegan

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.