



SET MENU

2 COURSES £27 / 3 COURSES £32

STARTERS

Green Gazpacho / Tomato, Lovage, Avocado (vg/gf)

Salmon Ballotine / Cucumber, Potato & Dill Salad, Salmon Caviar (gf)

Pressed Ham Hock, Chicken & Leek Terrine / Caper & Raisin Puree, Sourdough

MAINS

Pan Fried Cod / Summer Vegetable Fricassee, Crispy Cod Skin, Pesto & Lovage (gf)

Corn-fed Chicken Breast / Smoked Potato, Mushroom, Tomato & Pancetta (gf)

Cauliflower Risotto / Pickled Shimeji, Charred Cauliflower, Toasted Hazelnuts, Herb Oil (gf)

DESSERTS

Eton Mess / English Strawberries, Meringue, Chantilly Cream

Summer Fruit Crumble / Ivy Farm Pouring Cream

Crème Brûlée

SIDES

Mixed baby vegetables (v/gf) £4.50

Steamed spinach (v/gf) £4.50

Heritage tomato salad (vg/gf) £4.50

Butter beans (v/gf) £4.50

Fennel & apple salad (vg/gf) £4.50

Chips (vg/gf) £4.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT.