



SET MENU

2 COURSES £29 / 3 COURSES £34

**LUNCH SERVICE
MONDAY TO FRIDAY**

**DINNER SERVICE
MONDAY TO WEDNESDAY TILL 9PM
THURSDAY TO SATURDAY TILL 6:30PM**

STARTERS

Iron Bark Pumpkin Soup / Kirsch, Deep Fried Sage (vg)
Ham Hock & Chicken Terrine / Fig & Apricot Chutney, Sourdough Toast
Salt Baked Candy Beetroot Salad / Coconut Yogurt, Endive, Puffed Rice, Hazelnut Dressing (vg)

MAINS

Roast Herb Fed Chicken / Truffle Mashed Potatoes, Tarragon Jus
Butternut Squash Risotto / Pickled Squash, Seared Artichoke (v)
Pan Fried Chalk Stream Trout / Spinach and Mixed Mushrooms, Champagne Velouté

DESSERTS

Lemon Tart/Nutmeg/Salted Caramel Ice Cream
Dark Chocolate Mousse/ Baked Banana
Pear & Plum Crumble/ Hazelnut Ice Cream

SIDES

Mixed Vegetables / Green Beans, Peas, Tenderstem Broccoli & Mangetout Peas (v)	£5.00
Buttered New Potatoes / Mint (v)	£5.00
Sweet Potato Fries / Herb Aioli (vg)	£5.00
Chantenay Carrots	£5.00
Koffmann Chips / Truffle Parmesan	£6.00

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
All prices are inclusive of VAT. A discretionary service charge of 13% will be added to your bill.

