



2 COURSES

≈ £21.50 ≈

3 COURSES

≈ £24.50 ≈

STARTERS

CHICKEN LIVER PARFAIT
with chutney
and toasted brioche

TUNA TARTAR
with avocado puree, yuzi and
wasabi dressing

PICKLED BEETROOT
with whipped goat's cheese
and basil pesto

SEASONAL SOUP
with crusty bread

MARINATED CRAYFISH
with avocado puree,
salad leaves and
mango & chilli salsa

MAINS

ROAST RUMP OF ENGLISH BEEF
with roast potatoes, Yorkshire
pudding, seasonal vegetables
and roasting jus

ENGLISH RUMP OF LAMB
with roast potatoes, seasonal
vegetables and roasting jus

ROASTED LOIN OF PORK
with crackling, roast potatoes,
cream shallots, seasonal vegetables and
roasting jus

CONFIT OF DUCK
with a cherry purée, seasonal vegetables,
and dauphinoise potato

SAUTÉED FILLET OF COD LOIN
with a pesto crust, mash potato, English
asparagus and sauce vierge.

PARMESAN AND SPINACH
RISOTTO
with rocket & parmesan salad
with truffle dressing

DESSERTS

SPICED APPLE CRUMBLE
with vanilla ice cream

TRIPLE CHOCOLATE BROWNIE
with salted caramel
ice cream

STRAWBERRY AND VANILLA
CHEESECAKE
with strawberry sorbet

SUMMERFRUIT ETON MESS
with homemade rhubarb sorbet

LEMON POSSET
with homemade raspberry sorbet

SELECTION OF ICE CREAMS
AND SORBETS

A SELECTION OF ENGLISH CHEESE
with quince jelly and biscuits
(£2 supplement)

CAPPUCCINO
≈ £3.00 ≈

LATTE
≈ £3.00 ≈

COFFEES

FLAT WHITE
≈ £2.80 ≈

CAFE AMERICANO
≈ £2.50 ≈

ESPRESSO
≈ £2.50 ≈

All ingredients are as locally sourced as possible. A discretionary 10% is added to tables of 6 or more.