

Restaurant Week

Available Monday 30th October – Friday 10th November
Not available Saturdays or Sundays
12pm-2.30pm & 6pm-9pm

STARTERS

Wild mushrooms on toast, poached hens egg **V**

Smoked mackerel pate, lemon, dill, melba toast

Goat's cheese, fig and onion tart, herb salad **V**

Parma ham, melon, mozzarella, balsamic, roquette

MAINS

Roast chicken breast, truffled mash, wild mushrooms, kale, bacon sauce

Seared pork loin steak, celeriac, apple, dauphinoise potatoes, jus

Pan fried sea bream, potato gnocchi, chorizo, ratatouille, tenderstem broccoli

Pithivier of root vegetables, goat's cheese, creamed mash, savoy cabbage

DESSERTS

Apple & blackberry crumble, vanilla ice cream

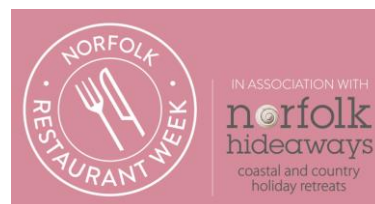
Dark chocolate mousse, orange and hazelnut

Coffee panna cotta, cherry, chocolate

Ice creams & sorbets

2 courses £15

3 courses £20



All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.