

SET MENU

2 COURSE LUNCH INCLUDING A DRINK £29
3 COURSE LUNCH INCLUDING A DRINK £35
3 COURSE DINNER INCLUDING A DRINK £40

DRINK SELECTION

Glass of Prosecco
or
Glass of white wine
or
Glass of red wine
or
Gin and tonic
or
Freedom 4 lager
or
Non-alcoholic cocktail
Elderflower, rose and raspberry spritz

STARTERS

Watercress and spinach soup, sour cream, chives
Whipped sherry smoked salmon, fennel, radish, flat bread
Salt-baked beets, Per Las, hazelnut, caper dressing

MAINS

Fillet of Cornish hake, potato dumplings, sea shore vegetables
Braised Cumbrian ox-cheeks, oyster mushrooms, creamed potatoes, parsley
Caramelised onion and goat's cheese tart, wild rocket, rapeseed oil

SIDE ORDERS

Triple cooked chips (V) / Truffled hispi cabbage (V)
Vichy carrots (V) / Heritage potatoes (V)
4.50 each

PUDDINGS

Hedgerow berry Pavlova
Chocolate slice, blood orange sorbet
Cheesecake, Irish cream, honeycomb

V = Vegetarian. Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.
All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.