



2 courses 15.00 / 3 courses 20.00
with a glass wine

CHEF'S FIXED PRICE MENU

STARTERS

Chicken Terrine

celeriac slaw & quince

Cauliflower Soup (V)

curry oil, Tunworth soldiers

Crapaudine Beetroot (V/VG)

hazelnut praline & muscat grapes

Charred Mackerel

Horseradish & potato salad

MAIN COURSES

Slow Cooked, Glazed Beef Cheek

creamed potato, mushroom fricassée

Confit Sea Bream

crushed potatoes, mussel velouté

Mushroom Pearl Barley 'Risotto' (V)

chargrilled portobello & lemon balm

Gloucester Old Spot Pork Chop

potato purée, roasting juices

PUDDINGS & CHEESE

Rose geranium Rice Pudding

Yorkshire rhubarb shortbread

Carrot Cake

orange blossom buttercream, candied almonds

Selection of Sorbets (V/VG)

Colston Basset Stilton

Carr's water biscuits & caramelised onion
chutney

SIDES

Triple Cooked Chips / Truffled Mac & Cheese /
Tenderstem Broccoli / Crispy Gem Lettuce
each 3.5

Evening  Standard

If you have any allergies or food intolerances please do advise your waiter
20% VAT included. A 12.5% discretionary service charge will be added to your bill