



### **Set Menu**

**2 courses £30**

**3 courses £38**

### **Starters**

*Beetroot cured smoked salmon, pickled fennel, lemon & dill crème fraiche*  
**GF**

*Ham hock and dijon grain mustard terrine, curried pear chutney,  
Parma ham crisp, pickled radish, croutons*

**DF**

*Purple potato gnocchi, with sauté of wild mushroom & mushroom velouté*  
**GF/VE**

*Pulled pork & chorizo bonbon, homemade chorizo & parsley mayonnaise*

**DF**

*Grilled mackerel, beetroot and horseradish puree & Grana Padano tuile*  
**GF**

### **Mains**

*Roasted sirloin of beef, Yorkshire pudding*

*Herb crusted shoulder of lamb*

**GF**

*Pork belly stuffed with apricot & pine nuts, crackling*

**GF**

*Cranberry nut roast*

**V**

*the above all served with roast potatoes,  
sweet carrots, tender stem broccoli, spring greens & peas, rich red wine gravy.*

*Crab, spring onion & chervil risotto, avocado & chilli quenelle*

**GF**

*Seared oyster mushroom, fondant potato, pickled asparagus,  
black garlic mayonnaise, toasted pistachio & chive oil*

**VE/GF**

### **Desserts**

*Chocolate & pistachio tart, raspberry sorbet*

*Rhubarb & custard, poached rhubarb, sable biscuit*

*Limoncello Cheesecake, gingerbread crumb, hazelnut brittle, clotted cream ice cream*

*Non-alcoholic affogato*

*(Alcoholic affogato available £4.00 supplement)*

*Podshavers cheeseboard, homemade crackers & chutney, salted apple*

Please ask us about allergens and/or dietary requirements as many dishes can be changed to suit your needs.  
Service not included. All our ingredients are locally sourced, and we use organic where possible..

**GF** Gluten Free

**DF** Dairy Free

**V** Vegetarian

**VE** Vegan