



Mid-Week Set Menu

September 2024

2 courses £20.00 | 3 courses £25.00

To Start

Seasonal Demi Soup of the Day with sourdough bread (gfa) (v)

Chicken Liver Parfait with toasted brioche, red onion jam

Smoked Scottish Salmon on sourdough toast with crab mayo and fennel (df)

Spaghetti Vongole, clams, white wine, parsley

English Garden Salad with asparagus, green beans, gem lettuce, green peas, cucumber, cherry tomatoes (gf) (df) (v)

Mains

Confit Duck Leg with braised red cabbage, creamy mash potato (gf)

Pan Fried Seabass Fillet with parsnips puree, asparagus and lemon butter sauce (gf)

Pan Fried Chicken Breast with roasted new potatoes, french beans, mushroom sauce (gf)

Wild Mushroom Tagliatelle with parmesan shavings

Watermelon Salad with blue cheese, rocket leaves, balsamic glaze and toasted nuts (v) (gf)

Sides from £4.50

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,

Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand cut Chips, Truffle & Parmesan Fries, Mashed Potatoes

Pudding

Syrup Sponge Pudding with vanilla custard (gf) (dfa)

Chocolate Slice with fresh raspberries, toasted hazelnuts

Eaton Mess with Cammas Hall strawberries (gf)

Affogato with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company

Ice Cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel **GF, V, VGA**

Sorbet - Cammas Hall raspberry, British elderflower, sherbet lemon **GF, VG, DF**

If you have any food allergy, intolerance or sensitivity please speak to your server

(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 12.5% discretionary service charge will be added to your final bill.