



Mid-Week Set Menu | January 2025

2 courses £20.00 | 3 courses £25.00

To Start

- House Made Soup of the Day** with sourdough bread (gfa) (v)
- Chicken Liver Parfait** with toasted brioche and red onion jam
- Smoked Mackerel** with celeriac and apple remoulade (gf)
- Spaghetti Vongole**, clams, white wine, parsley
- Tomato & Basil Bruschetta** with mixed leaves salad (vg)

Mains

- Grilled Chicken Breast** with roast new potatoes and creamed leeks
- Pan Fried Salmon Fillet** with pea and mint risotto (gf)
- Bangers & Mash**, Cumberland sausages with mash and red onion gravy
- Wild Mushroom Tagliatelle** with pancetta and creamy sauce
- Vegan Mushroom Bourguignon** served with herb mash (vg, gf)

Sides from £4.50

- Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Almonds, Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand Cut Chips, Mashed Potatoes**

Desserts

- Crispy Chocolate and Hazelnut Slice** with fresh raspberries
- Tartelette au Citron** with fruit coulis
- Profiteroles** with almond cream and chocolate sauce
- Affogato** with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee
- Handcrafted Ice cream & Sorbet selection by The Saffron Ice Cream Company**
- Ice Cream** - vanilla pod, chocolate, strawberries & cream, Summer Down Farm mint chocolate, salted butter caramel (gf) (v) (vga)
- Sorbet** - Cammas Hall raspberry, mango, sherbet lemon (gf) (v)

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.