



Mid-Week Set Menu | February 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.