



## Set Menu

### Starters

Chicken liver pate, tomato and onion chutney, toasted rye  
Jerusalem artichoke soup, granny smith, vadouvan butter  
Roast squash, rose harissa, panisses, garlic whey sauce

### Main Courses

Roast chicken, treacle cured bacon, cabbage, chestnut mushrooms  
Pan fried sea bream, borlotti beans, crispy seaweed, sea purslane  
Linguine, oyster mushroom, goats curd, hazelnut and parsley pesto (n)

### Sides

Hand cut truffle and parmesan chips 3.5  
Steamed cabbage, green pepper dressing, puffed rice 3.5  
Linda mid potatoes, herb butter 3.5

### Sweets

Tonka bean brulée, brown sugar and oat biscuits  
Paris-Brest, dark chocolate ice cream, baked cheese, chestnut (n)  
Steamed lemon sponge, crème fraiche sorbet

2 Courses 16 / 3 Courses 19

Lunch: Monday - Saturday (12-2.30pm)

Early Dinner: Monday - Thursday (6-7pm)

*Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.*

*(n) = contains nuts*