



## AUTUMN / WINTER SET MENU

2 COURSES £25 / 3 COURSES £30 PER PERSON

### Starters

Soup of the Day

Chorizo Croquettes, Pickled Slaw, Aioli  
Smoked Haddock Rarebit, Sourdough Toast

### Either as Starter/or as Main

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce  
*With or Without Free-Range Chicken*  
Superfood Salad, Spiced Tofu, Asian Vegetables, Cashews, Black  
Pepper & Sesame Dressing

### Main Courses

Sweet Potato, Chickpea & Coconut Curry, Pilau Rice & Onion Bhaji  
Herb-Crusted Pork Ribeye, Apple & Blue Cheese Tart, Colcannon  
Mash & Maple Roasted Carrots  
28 Day Dry Aged 8oz Rump Steak, Served with Watercress,  
Chips & A Green Peppercorn, Roast Garlic & Parsley Butter or  
Truffle Butter  
Pan Fried Sea Bass, Lobster Thermidor Croquette,  
Wilted Spinach & Salsify

### Puddings

Warm Ginger Sponge, Jude's Vanilla Ice Cream  
Valrhona Chocolate Delice, Cocoa Nib Crumble &  
Salted Caramel Sauce  
Orange & Almond Cake, Honey & Rosewater Syrup  
Single Smidgen of Cheese –  
Choose one of the Summer Cheeses, served with Apples, Celery,  
Fig Chutney  
*(Camembert Gillot AOC, Pave Cobble, Quicke's Goats' Milk  
Clothbound Cheddar, Wyfe of Bath, Cropwell Bishop Organic  
Stilton)*