



SET MENU

2 COURSES 23.50 / 3 COURSES 28.50

Starters

Today's Spring Soup (v)
Roast Chicken Terrine, Caesar Sauce
Creamy Garlic Mushrooms on Sourdough (v)
Maple-cured Blythburgh Ham & Pickled Vegetables
Butterflied Cornish Sardines, Roasted Piquillo Pepper Salad

Mains

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Salad
Loch Duart Salmon, Asian Vegetables, Peanut, Sesame & Hoisin Dressing
Harissa Roast Aubergine, Chickpeas & Pomegranate,
Cucumber & Parsley Salad (v)
Jimmy Butler's Pork Chop, Champ Mash, Apple, Shallot & Crackling Jus
Caramelised Onion Tart, Rosary Goats' Cheese, Honey (v)
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise
(2.00 Supplement)

Puddings

Warm Chocolate Brownie, Honeycomb Ice Cream
Mango, Pineapple & Passion Fruit Eton Mess
Apple Tarte Tatin & Vanilla Ice Cream
Lemon & Pistachio Polenta Cake, Poached Rhubarb
Selection Cheeses, Apple, Water Biscuits, Chutney