

Set Menu

2 course £30

3 course £36

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

To Share

Roast pumpkin & sage focaccia, confit garlic 8.25 (V)(VGO)

Nocellara olives 6.50 (V)(GF)(VG)

Jamón serrano, pickles, fennel seed grissini, aioli 14 (GFO)

Starters

Cornish fish soup, aioli, Gruyère croûtes (GFO)(DFO)

Twice-baked Sparkenhoe Red Leicester soufflé, Waldorf salad, ploughman's chutney (V)(NFO)

Confit duck salad, chicory, cashew nuts, glazed pear (DF)(NFO)

Mains

Garlic & herb chicken ballotine, creamy mash, king cabbage, cider & crème fraîche sauce (GF)

Hake, herb-crushed potatoes, Tenderstem broccoli, warm tartare sauce (DF)(GF)

Tomato & chickpea curry, aubergine fritters, raita (VEO)(GF)

Desserts

Yorkshire rhubarb, poached meringue, ginger shortbread (V)(GFO)

Treacle tart, Calvados crème fraîche, apple purée

Dark chocolate & pistachio délice, milk chocolate crèmeux, white chocolate krispie (V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VEO) vegan option (SF) shellfish
(N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option
(Vegan options available but please give 24 hours' notice)