



Set Menu

Bread and Olives

Marinated Gordal olives 4

Rosemary and thyme focaccia, olive oil, sea salt 4

Starters

White chicory salad, sweet mustard dressing, almond and roast garlic sauce

Smoked haddock fishcake, sauce gribiche

Main Courses

Vadouvan spiced cauliflower risotto, roast cauliflower, puffed wild rice

Glazed belly bacon with red cabbage slaw and chilli roasted peanuts

Sides

Truffle and parmesan chips 4

Honey roasted purple carrots 4

Red wine braised cabbage 4

Cauliflower cheese 5

Sweets

Honeycomb ice cream, dark chocolate sauce and fresh honeycomb

Blackberry Eton mess

2 Courses 20 / 3 Courses 23

Lunch: Wednesday - Saturday (12-2.30pm)

Early Dinner: Wednesday - Thursday (5:30-6:30pm)

We cook with ALL allergens in our kitchen. If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.