



Set Menu

Available from 12:00 - 13:30 and 17:30 - 18:00 / 2 Courses for £25.00 or 3 for £30.00

To Start

Celeriac and truffle soup served with hand crafted bread

Braised venison served with confit leeks, truffle mash and brioche

To Follow

Beetroot risotto served with burnt apple puree, crispy duck egg and parmesan tuille

Pan fried wild seabass served with buttered kale, creamy mash, baby carrots and brown shrimp
lemon butter sauce

To Finish

Chocolate tart served with yogurt, honey and vanilla cream, white chocolate crumb with
honeycomb

Sticky toffee pudding served with vanilla ice cream

Please advise waiting staff of any dietary requirements or food allergies, in order for the kitchen team to accommodate.