

SET MENU

£37.50 PER PERSON

STARTERS

Soup of the day, artisan bread v. Prawn cocktail, Bloody Mary mayonnaise Duck liver paté, Melba toast and house pickles

MAINS

Oven-baked smoked haddock and chive fish cake with tartare dressing Chicken schnitzel, lemon and oregano crumb, braised peppers, rocket Roasted aubergine and articoke vegetable paella with coriander yogurt v.

DESSERTS

Chocolate hazelnut brownie, hot chocolate sauce, vanilla ice cream v.

Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.

British cheese plate

Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar



SET MENU £40.00 PER PERSON

STARTERS

Potted crab with Melba toast

Burrata on toast, burnt orange, heritage tomato, crushed coriander and fennel seed dressing v.

Prawn cocktail, Bloody Mary mayonnaise

Chapel and Swan oak smoked salmon, with beetroot, orange and horseradish Roasted Nutbourne tomato soup with whipped goat's cheese and croutons v.

MAINS

Roast lamb rump, brown butter mash with broad beans and fennel crisps
Grilled Suffolk sirloin steak with peppercorn sauce and chips (£5 supplement)
Grilled Norfolk chicken breast, warm spiced lentils and rocket
Cornish hake with courgettes, seafood sauce, crispy olive and almond crumb
Seabass, steamed pak choi, ginger, chilli and soy
Butternut squash risotto with sage, kale and vegetarian Parmesan v.
Linguine with basil, pea and asparagus pesto ve.

DESSERTS

Buttermilk panna cotta with a raspberry compote v.

Berry crumble with vanilla ice cream. v.

Brown sugar peach and pecan pavlova v.

Chocolate brownie, hot chocolate sauce, vanilla ice cream v.

British cheese plate - Tuxford and Tebbutt Stilton v., Cotswold Brie v.,

Westcombe Cheddar, grapes, ale chutney, biscuits

V. VEGETARIAN / VE. VEGAN

Please ask a member of the team should you require any allergen information on any of our dishes. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.