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# 3 COURSE SET MENU

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£39

## STARTERS

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Tomato and red pepper soup   
served with a rustic bread roll

Crayfish cocktail  
cos salad and marie rose sauce

Ham hock and pea terrine  
toasted crostini, piccalilli and a tomato and rocket salad

## MAINS

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Grilled chicken breast  
potato rosti, seasonal vegetables and a mushroom and  
sage sauce

Mushroom and dolcelatte risotto   
flaked parmesan, truffle oil and pea shoots

Seabass  
pan fried samphire and new potatoes topped with garlic  
butter

## DESSERTS

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White chocolate and red velvet cheesecake   
raspberry coulis and whipped cream

Apple and blackberry crumble   
warm custard

Raspberry frangipane tart   
strawberries and raspberry coulis

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 Vegan  Vegetarian

All dishes are subject to availability. Please inform your server of any allergies or intolerances before ordering. While every care is taken in the preparation of allergen dishes, we operate a kitchen that handles many allergens and cannot 100% guarantee any dish is allergen free. Please take this into consideration when ordering.