

3 COURSE SET MENU

£32

STARTERS


Leek and potato soup 
served with a rustic bread roll

Chicken liver pâté
caramelised red onion chutney and toasted ciabatta

Mozzarella salad 
cherry tomatoes, rocket and pesto dressing

MAINS

Grilled pork steak
gratin potato, fine beans and peppercorn sauce


Wild mushroom and thyme gnocchi 
in stilton cream sauce, topped with wild mushrooms

Herb crusted grilled salmon
new potatoes, mixed vegetables and hollandaise sauce

DESSERTS

Profiteroles 
chocolate and toffee sauce

Sticky toffee pudding 
hot toffee sauce

Baked vanilla cheesecake 
fruit coulis and strawberries

 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.