



## SET MENU

---

---

**Two courses £25 / Three courses £32**

---

### TO BEGIN

**Heritage beetroots, tomatoes, whipped Westcombe ricotta & basil (Vegan opt avail.)**

**Crispy pig's head croquettes, tartare sauce, apple & radishes**

**50-degree cooked salmon, bread sauce, charred gem & piquillo salsa**

---

### TO FOLLOW

**Merlot Braised beef cheeks, red cabbage, celeriac puree**

**Roasted lamb neck, seasonal greens, yoghurt & Zhoug**

**Vegan Autumn braised vegetable tagine, lemon saffron quinoa**

---

### SIDES

**Smoked mash // Greens beans and roasted shallots // Roasted autumn roots & hazelnut pesto  
// Grilled hispi cabbage // Hand cut chips (+ truffle & parmesan £2.5 additional )**

---

### PUDDINGS

**Warm blackberry rice pudding, clotted cream ice cream**

**Katy Rodgers yoghurt blancmange, raspberries & rose**

**Red & black fruits, elderflower curd, chia granola**

### PLEASE NOTE

A discretionary 12.5% service charge will be added to your bill