Set Menu

Sample Menu £36 per head for three courses

Starters

Burnt Leeks with white bean puree (VG, GF)

Broccoli Orzotto with bacon

Soup of the Day (VG, GF option available)

Mains

Slow Roasted Pork Belly cider gravy, purple sprouting broccoli and chunky chips (GF)

Half Roasted Chicken mojo sauce, fennel & radish slaw and chunky chips (GF)

Harissa Cauliflower Steak chimichurri, fennel & radish slaw and chunky chips (VG, GF)

Pan Roasted Coley seaweed hollandaise, wilted chard and new potatoes (GF)

Sweets

Three Scoops of Sorbet lemon, raspberry, coconut (VG, GF)

Three Scoops of Ice Cream vanilla, chocolate, salted caramel (V, GF)

Chocolate Cremeux with coconut sorbet (VG, GF)