

TO START

SMOKED SALMON RILLETTE, melba toast
HAM HOCK & SPICED SAUSAGE TERRINE, pea & mint salsa
BAKED BEETROOT, fig jam, Rosary Ash goats' cheese, almond dressing
PARSNIP SOUP, curried parsnip croquette

MAIN COURSE

PLAICE FILLET, purple broccoli, butter sauce
BLACK PUDDING STUFFED CHICKEN, truffle mash
BRAISED SHORT RIB, lentils & caramelised onion
YOUNG CARROT & CALCOT ONION, butterbean hummus & smoked almond dressing

SIDES - £4.50

Triple cooked chips / Creamed potatoes (add Tunworth cheese for 3) /
Garlic field mushrooms / Spinach- buttered or steamed /
Buttered greens / Roasted root vegetables

DESSERT

COFFEE & WALNUT CAKE, cream cheese icing
CAMBRIDGE BURNT CREAM, orange shortbread
VEGAN CHOCOLATE MOUSSE, blood orange sorbet
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: £20.00

3 COURSES: £25.00

Including a glass of wine

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST
All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.