



Set Dinner

Wednesday & Thursday £40

Friday & Saturday £45

10% Service charge will be added to your final bill

## Starters

### Butternut Squash Soup

Toasted Pumpkin Seeds & Fresh Focaccia (GF)

### Pigeon Breast

Cauliflower Puree, Beetroot Gel & Red Wine Jus (GF)

### Pork Bon Bons

Apple Gel, Apple Compressions & Pickled White Cabbage (GF)

### Oyster Mushroom Scallops

Miso Broth & Crispy Onions (GF,VE)

## Mains

### Rolled Leg of Lamb

Fondant Potato, Honey Roast Carrot, Parsnip Gel, Parsnip Crisp & Minted Jus (GF)

### Fish Burger OR Cheese Burger

Chips & Coleslaw (GF)

### Catch of the Day

Details to follow

### Roast Pumpkin Wellington

Maple Spiced Parsnip, Pomme Puree & Vegan Jus (GF VE)

## Desserts

### Honeycomb Cheesecake

Chocolate Shards & White Chocolate Ice Cream (GF)

### Bread & Butter Pudding

Custard, Coulis & Vanilla Ice Cream

### Mille Fois

Creme Pat, Berry Compote, Fresh Strawberry & Pistachio Ice Cream

### Mixed Fruit Crumble

Ask Server (VE)

Our food is prepared in a kitchen that uses allergenic ingredients. We will always try to cater for all requirements where possible, but a trace may be present. Please ask your server for specific allergies.

V-Vegetarian, VE-Vegan, VO-Vegan Option, N-contains Nuts, GF-Gluten Free, GO-Gluten Free Option