



CHEF'S CHOICE MENU

3 COURSES - £42

2 COURSES - £35

STARTERS

CHEF'S SOUP OF THE DAY (v)

PEA PANNA COTTA

crispy ham hock, braised leeks

CHORIZO AND BUTTERNUT SQUASH GRATIN

Waldorf salad

WARM BEETROOT VOL AU VENT (ve)

pesto dressed rocket, vegan feta

MAIN COURSE

SLOW BRAISED BEEF BRISKET

herbed mashed potatoes, roasted root vegetables, braising liquor jus

SUPREME OF CHICKEN

sautéed spinach, chasseur sauce, seasonal vegetables

CLASSIC FISH & CHIPS

rustic chips, crushed minted peas, tartare sauce, caramelised lemon

PASTA PRIMAVERA (ve)

DESSERT

WINTER BERRY CRUMBLE

crème anglaise

TOFFEE APPLE UPSIDE DOWN SLICE (ve)

salted caramel sauce, maple coconut tuille

CHOCOLATE AND SALTED CARAMEL CHEESECAKE (ve)

passion fruit coulis, chocolate ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESE

biscuits, grapes, homemade chutney

v = vegetarian; ve = vegan

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

A discretionary 12.5% service charge will be added to all food and beverage bills