



Set Menu

To Start

Truffled cauliflower soup, campailou, toasted sourdough (vg)

Scottish wild mushrooms on toast, tarragon cream, shallots, toasted sourdough

Peanut Satay Chicken Salad, Sesame seeds & soya dressing

Severn & Wye Scottish Salmon, Salt baked beetroot, chestnut gremolata, toasted rye

Main Event

Pan Roasted Sea Bream Cornish new potatoes, rainbow chard, samphire, champagne beurre blanc

Shin of Beef & Chestnut Mushroom Pie, Crushed roots, purple sprouting broccoli, gravy

Shropshire chicken kyiv, tenderstem broccoli, sauteed potatoes, roast garlic and parsley butter

Heritage Squash Risotto, crispy sage, chestnut gremolata (vg)

Puddings

Double chocolate brownie, salted caramel ice cream, chocolate fudge sauce

Sticky toffee pudding, vegan vanilla ice cream, toffee sauce

Lemon posset, almond short bread

Bramley apple, fig and chestnut crumble, lemon and thyme custard

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to be championing British farmers and producing fresh food sustainably

Tables of 4 or more are subject to a discretionary service charge of 12.5%

