

2 courses £26.95

3 courses £32

Freshly made focaccia bread
with sea salt butter
£2 supplement

Starters

Homemade soup
served with focaccia bread and sea salt butter

Mushroom arancini
with a homemade
celeriac and tarragon mayonnaise

Ham hock terrine with a sage & apple compote,
pickled blackberries topped with crispy onions

Hot smoked salmon fishcake
with a creamy crab bisque and dill oil

Food Allergy or Intolerance: If you have a food allergy, intolerance, or coeliac disease – please speak to our F&B Team for further information about the ingredients in your food and drink before you order.

Mains

Grilled Ribeye steak,
Hand cut chips, roast baby tomato and watercress salad.
Served with Bearnaise sauce
Add Langoustine Scampi £4

Thyme & pink peppercorn brined chicken breast.
Confit garlic mash with a creamy leek, mushroom and pancetta sauce

Butter roasted cod fillet,
crispy layered potato and Langoustine scampi. Pea puree and
white wine, caper butter sauce

Gnocchi, pan roasted wild mushrooms
with a miso beurre blanc with chive oil

Side orders

£4 each

Beer battered onion rings
Tender-stem broccoli topped with crispy onions
Honey & thyme glazed carrots

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Desserts

Espresso martini tiramisu torte
with an amaretto syrup

Set white chocolate topped with fennel pollen
raspberry puree & fresh raspberries

Steamed sponge pudding, lemon anglaise
with a lemon thyme brittle

Cheese

Selection of cheeses
served with chutney, grapes,
and a selection of biscuits V
£2 supplement

Hot drinks

Coffee £3.10
Tea £3.10
Hot chocolate £3.10

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