

AUTUMN SET MENU

Discover flavours from our Autumn menu with a specially priced set menu.

Monday – Saturday, 12pm – 3pm. Available until 31st October

STARTERS

Soup of the day with sourdough bread, (GF*, N, V) 378k/cal

Classic smoked salmon, with shallots, capers, gherkins, soft egg and crispy croûtes (GF*, N) 218k/cal

Wild chestnut mushroom fricassee with puff pastry, Jerusalem artichoke purée and mustard cress (GF*, VE) 413k/cal

MAINS

Beer battered haddock and chips with peas and tartar sauce 1182k/cal

Confit chicken leg, slow cooked with mash potatoes, glazed carrots, kale and a bourguignon jus 931k/cal

Autumn Salad. Roasted sweet potato and butternut squash with quinoa and kale, served with a light dressing (VE) 426k/cal

DESSERTS

Traditional bread pudding served with rum and raisin ice cream and a cinnamon apple compôte (N, V) 470k/cal

Classic Italian tiramisu (V) 675k/cal

Ice cream and sorbet selection (GF, N, V, VE*) 145k/cal

2 COURSES - £18.50

3 COURSES - £22.50

(GF) Non-gluten containing ingredients, (GF*) Can be made with non-gluten containing ingredients, (V) Vegetarian, (VE) Vegan, (VE*), Vegan option available, (N) Contains nuts. Please advise our staff of any allergies or special dietary requirements prior to placing your order. We can help identify suitable dishes and provide a list of all dishes containing allergens. Adults need around 2,000 calories a day. Food is prepared in a traditional kitchen and may contain traces of nuts.