



DINNER MENU

2-Courses £37.50

3-Courses £45

STARTERS

Soup Of The Day

Served With Homemade Cibatta

Ham Hock Terrine FFG | AVLB

Ale & Onion Chutney, Toasted Brioche, Pickled Peppers

Cured Cornish Sea Trout P | FFG

Balsamic Glaze, Watermelon, Feta, Crispy Onions

Vegan Pea & Bacon Risotto DF | FFG | V | VG

Crispy Spinach, Vegan Parmesan, Herb Oil

MAINS

Crispy Slow Roast Pork Belly GF | FFG

Sweet Potato, Caramelized Carrots, Steamed Spinach & Cider Glaze

Bourgignon Braised Beef Cheek GF | DF

Pommes Anna, Forest Mushroom Fricassee, Spiced carrot Puree

Butter Roast Chicken Supreme FFG | DF

Glazed Parsnips, Sautéed Peppers, Wilted Kale, Pomme Purée & Bordelaise Sauce

Miso Butter Tagliatelle

Served With Shiitake Mushroom, Black Sesame Crumb, Red Chillirelish & Mascarpone

Beer Battered Fish & Chips P | FFG

Crushed Peas, Tartare Sauce, Lemon & Pickles

DESSERTS

Sticky Toffee Pudding

Served With Salted Fudge Sauce, Vanilla Ice Cream & Pecan Brittle

Lemon Parfait

Clotted Cream, Poppyseed Shortbread, Honeycomb

Triple Chocolate Torte FFG | V | VG | DF

Vegan Vanilla Ice Cream

Selection Of Ice-Cream

A discretionary service charge of 12.5% will be added to your final bill.

Food Allergen Disclaimer:

All dishes are prepared in a kitchen that handles milk, wheat, soybeans, fish, tree nuts, peanuts, eggs, and other allergens. Although we take precautions, we cannot guarantee dishes are completely allergen-free. Please inform our team of any dietary requirements or allergies, and we will do our best to accommodate you.