

SET MENU

2 courses £29.95pp or 3 courses £36pp

*Deposit required to secure booking. Supplements apply to dishes where stated.

TO BEGIN

UPON ARRIVAL

Table bread, warm artisan bread, garlic and chive butter, olives v *£2.5pp

(only available to order for the full party)

STARTERS

Pea and mint velvet soup, crème fraiche, warm bread and salted butter *vga/gfa*

Roasted winter squash, sweet potato & lentil soup, chilli, sour cream & chive, bread v/*vga*

Pressed ham hock and pea terrine, melba toasts, piccalilli *gfa*

Smoked haddock chowder croquettes, black garlic aioli

Marinated mixed beets, truffle maple, coconut yoghurt *vg/gf*

'Cheese balls' indulgent fried mozzarella bocconcini's, cornflake coat, basil pesto v *£2

Thai green spiced salmon fishcakes, stir fry vegetables, sesame, sweet chilli dressing *£2

Melon presse, aged serrano ham, balsamic gel, frisee salad *gf* *£2.5

Individual rosemary studded baby camembert, apple and pear winter chutney *gfa* *£3

Smoked beef fillet carpaccio, Bourbon glaze, whipped wasabi feta, toasted hazelnut *gf* *£3

House smoked salmon plate, lemon gel, pickled beetroot, charred corn *£3

Smoked chicken and foie gras roulade, pistachio crumb, cherry and Armagnac compote *£6

MAIN EVENT

Roast chicken supreme, squash puree, garlic potato fondant, spinach, red wine jus gf

Beetroot and goats cheese risotto, thyme, parmesan and rocket salad v/gf

Thai green spiced salmon fishcakes, Asian stir fry vegetables, sesame, sweet chilli dressing

Vegan roasted vegetable wellington, garlic mash potato, broccoli, vegetable jus vg

Dry aged native breed 7oz beef burger, relish, cheddar, lettuce, tomato, bacon, skin on fries

Slow braised Angus beef & cask guinness pie, carrots, mash potato, porcini mushroom jus

Pan roasted Severn and Wye Trout, lemon, thyme & pea risotto, fresh rocket *£4

10oz dry aged Picanha steak, skin on fries, slaw, watercress and peppercorn sauce *£4

Roasted sea bream fillet, grilled Mediterranean vegetables, olives, red pepper tapenade *£6

Braised beef shin & oxtail, horseradish creamed potato, carrots, bacon & onion jus *£6

Roasted lamb rump, pressed potato terrine, broccoli, baby carrot, port and mint jus *£6

Pan Roasted Halibut, curried sweetcorn & mussel chowder, chilli, chives, potato *£12

Roasted fillet of beef, horseradish creamed potatoes, braised vegetables, bone marrow truffle jus *£17

DESSERTS

Lemon & sherbert tart, raspberry gel, raspberry sorbet

'Dark and Light' double chocolate mousse, orange & Cointreau compote, shortbread gfa

Coconut & vanilla pannacotta, raspberry jel, almond & ginger biscuit, maplecomb vg/gf

Warm sticky toffee pudding, butterscotch sauce, rum and raisin ice cream v/gf *£2

Black cherry bakewell tart, vanilla cream, black cherry glaze v *£2

Profiteroles, orange Chantilly crème, chocolat glaze, praline *£3

Classic apple and brown sugar crumble, oat topping, vanilla ice cream *£3

Simple silky chocolate tarte, chocolate soil, chocolate sorbet vg*3

Lemongrass and raspberry crème brulee, pistachio biscotti v/gfa *£3

Rich Limoncello posset, langue du chat biscuits, raspberry crumb v *£3

Baked vanilla new york style cheesecake, gin poached blueberries *£3

FOR THE TABLE (whole party only)

Duo of local cheeses, seasonal pectin jell , truffle honey, artisan crackers *£6 pp