



## SET MENU

TWO COURSES - £22

THREE COURSES - £26

## STARTERS

CRISPY HAM HOCK, CURRIED SQUASH, MINT YOGURT, ONION RELISH

SMOKED SALMON MOUSSE, BEETROOT JELLY, HORSERADISH CRÈME FRAICHE

## MAINS

CHICKEN SUPREME, BREAD SAUCE, POTATO PRESSING, CAULIFLOWER PURÉE,  
CABBAGE & BACON

GREY MULLET, ARTICHOKE, CONFIT POTATO, KALE, ROASTED SHALLOT SAUCE

## DESSERTS

STAR ANISE PANNA COTTA, ASSIETTE OF GINGERBREAD, APPLE JELLY

TREACLE & FIG TART, PISTACHIO ICE-CREAM

A discretionary service charge of 10% will be added to your bill.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.