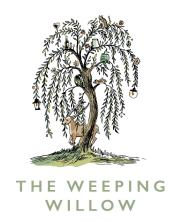
Set Menu Two Courses £23 Three Courses £26

Mon to Wed all day, Thurs & Fri lunch

Confit chicken terrine, fermented carrot katsu, pickles, crispy skin DF Mushroom risotto, crispy enoki, girolles, parmesan & mustard leaf CFA Cherry Frangipane, cherry gel, vegan vanilla ice cream VA



Pakenham Mill sourdough, whipped butter £4

Small Plates

Crispy squid, hot honey & chives DF £5.5

Onion bhaji, coriander mayo & pickles VG £5

Tempura olives, smoked chilli yoghurt V GF £4.5

Coffee braised beef shin croquette, mustard, avocado & watercress £6

Smoked haddock kedgeree scotch egg, curry mayonnaise, pickled salad DF £9

Confit chicken terrine, fermented carrot katsu, Pickles, crispy skin DF £10

Jerusalem artichoke and truffle soup, candied hazelnut, VG £6.5

Chalkstream trout tartare, burnt apple, cucumber, creme fraiche GF £9

Mains

Cod, mussel & clam fricassee, sea vegetables GF £23

Mushroom risotto, crispy enoki, girolles, parmesan & mustard leaf GFA £16

Beer battered haddock, triple cooked chips, minted peas & lemon DFA GFA £18

BBQ & braised short rib, mash, crispy onions & burnt onion puree GFA £26

Celeriac schnitzel, miso beetroot, pickled salad VG £18

Pork chop, apple, cider mustard sauce, greens & new potato GF £24

Grill

10 oz 60-day aged rump steak, triple cooked chips, chimichurri, confit tomato & mushroom GF DF £28 Beefburger, brioche, streaky bacon, smoked cheddar, gherkin, mustard & fries GFA £18.5 10 oz Hereford 28-day aged sirloin steak, confit tomato, triple cooked chips GF £30 Choice of sauce or butter - café de Paris butter, peppercorn sauce or chimichurri

Sides

bbq red cabbage, orange & chilli, crispy onions VG £4.5 | winter greens, pumpkin seeds GF £4.5 | Glazed carrots, honey & cardamom V £4.5 | crispy new potato, chives, crispy onion & chicken mayo £4.5