

SET MENU (NOVEMBER 2024)

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**TO START**

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**Roasted Cauliflower Velouté (VE)**

*Pickled stem, toasted hazelnut*

**Rabbit Leg Terrine**

*Parsnip puree, bitter leaves, grape*

**Devilled Crab**

*Sourdough toast, compressed apple, watercress*

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**TO FOLLOW**

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**Confit Duck Leg**

*Braised red cabbage, spelt, red wine sauce*

**Pan Fried Bass**

*Braised leeks, chive crushed potato, prawn sauce*

**Salt Baked Celeriac (VE)**

*Pickled pear, salsify, walnut & oat crumble*

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**TO FINISH**

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**Bread & Butter Pudding**

*Golden raisin, crème anglais*

**Blackberry Mille-Feuille (VE)**

*Cinnamon Chantilly cream, blackberry sorbet*

**Baked Vanilla Cheesecake**

*Candied pecan, salted caramel ice cream*

**2 COURSES - £30**

**3 COURSES - £35**

*Available Monday to Thursday*

*Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.*

*Should you require further information regarding ingredients in a specific dish, please ask a member of the team.*

*Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.*

*Our beautiful private dining rooms are available for parties and events. Speak with your server for details.*