

# SET MENU

Two Courses 28.00 | Three Courses 34.00

## STARTERS

Today's Soup, Ciabatta - See Blackboard (*pb*)

Grilled Aubergine, Shitake XO Sauce, Tomato Concassé, Pickled Shallots & Peanuts (*pb*)

Braised Beef & Mustard Croquettes, Truffle Mayonnaise

Roasted Cherry Tomatoes & Whipped Ricotta, Sourdough Toast, Basil & Pickled Walnuts (*v*)

## MAINS

Cumberland Sausages & Buttered Mash, Onion Gravy

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati (*pb*)

Fish & Chips – Battered Hake, Peas & Tartare Sauce

14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy

## PUDDINGS

Chocolate Fondant, Cherry Compote & Chantilly Cream (*v*)

Raspberry Trifle, Pedro Ximénez Sponge, Crumble (*pb*)

Sticky Toffee Pudding & Vanilla Ice Cream (*v*)

British Cheese Plate – Tor Goat's, Isle of Mull Cheddar & Cornish Blue,

Chutney, Apple & Peter's Yard Crackers

## LITTLE EXTRAS

Chips or Fries (*pb*) 5.50 | + *Truffle & Parmesan* 1.50

Roasted Squash & Couscous Salad (*pb*) 5.50

Halloumi Fries, Honey & Chilli Dip (*v*) 8.25

Seasonal Greens, Garlic Butter (*v*) 5.25

Tempura Courgette Fries, Truffle Cheese Dip (*v*) 7.50

Mac & Cheese (*v*) 5.50 | + *Truffle* 1.00

Green Salad, Toasted Seeds, Chardonnay Vinaigrette (*pb*) 5.25

(*v*) Vegetarian | (*pb*) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. A discretionary 10% service charge will be added to your bill.