



Set Menu B
£32.95 per head

Starters:

Rich corn & sweet potato bisque, tortilla, parmesan & thyme

Grilled chicken Caesar salad, marinated anchovies,
garlic roasted croutons, soft poached egg, parmesan all
tossed in an anchovy dressing

Roasted salmon & herb fishcakes
roasted beetroot puree & wasabi

Mains:

Roast breast of chicken
served with dauphinoise potatoes & a sweet pimento &
tomato ragout

Grilled fillet of Sea bass
served with coconut rice n peas & a chilli & scallion gravy

Butter roasted herb potato gnocchi
served with fresh pea & watercress puree, petite pois &
parmesan crackle

Grilled 28 day aged rib eye steak
served with roasted plum tomato, Portobello mushroom &
hand cut chips

Desserts:

Dark chocolate & hazelnut brownie
salted caramel peanut sauce & farmhouse vanilla ice cream

Fresh berry compote & vanilla bean snow egg
served with raspberry sorbet

Cinnamon sugared roasted pineapple
served on grilled buttery brioche & toffee ice cream

Please note that all menus are subject to change.

We cannot guarantee that our dishes do not contain nuts, or nut traces.
A discretionary service charge of 10% will be added to all parties of 6 or more.