



Set Menu

2 course £22.50 - 3 course £27.50

** £2.50 steak supplement **

homemade soup of the day, homemade bread (V) GF

beetroot, roasted fennel, feta and watercress salad (V) GF

crispy salt and pepper squid, smoked paprika aioli

serrano ham, melon, rocket, parmesan crisp, balsamic glaze GF

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confit duck leg, kohlrabi, garden radish, carrot and watercress salad,
hoisin dressing, thick cut chips GF

8oz sirloin steak, tomato, mushroom, watercress, green peppercorn sauce, fries GF
£2.50 supplement

wild mushroom, broad bean, pinenut and tarragon risotto, side salad (V) GF

cold seafood platter: ½ dressed crab, smoked salmon, prawn cocktail, smoked
mackerel, rollmops, fries GF

grilled seabass fillet, samphire, tomato and olive salsa, new potatoes GF

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chocolate marquise, salted caramel, vanilla ice cream GF

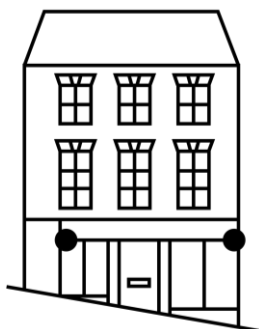
st clements tart, raspberry sorbet

vanilla panna cotta, macerated strawberries, mint sugar GF

trio of british cheeses, quince jelly, plum chutney, grapes & water biscuits GF

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free trade coffee



dishes marked with GF can be done gluten free, please inform us when ordering
we cannot guarantee that dishes do not contain nuts or bones, if you do have specific dietary requirements

