



Set Menu

2 course £22.50 - 3 course £27.50

Soup of the day gf df (vegan)

jack daniels glazed baby back ribs, radish, spring onion and chilli salad gf df

baked field mushroom topped with grilled goats cheese, beetroot, artichoke
& walnut salad (v) gf(vegan)

smoked salmon, horseradish and chive tart, mixed radish & rocket salad

pan roasted duck breast, cavolo nero, dauphinoise potatoes, cranberry jus gf

turkey, smoked ham and leek puff pastry pie, roasted new potatoes,
fine green beans, wholegrain mustard cream

grilled seabass fillet, creamed potatoes, tenderstem broccoli, cockle & chive cream gf

pan roasted sea trout, crushed potatoes, fine green beans, saffron & mussel cream gf

creamed leek, spinach, potato, camembert & parmesan gratin, tenderstem broccoli,
side salad (v) gf

roasted butternut squash, spinach, artichoke & pine nut filo parcel,
tenderstem broccoli, roasted tomato sauce, chips (vegan)

almond panna cotta, roasted plums, caramelised nuts gf

st clements tart, raspberry sorbet

warm chocolate brownie, salted caramel ice cream

trio of british cheese, water biscuits, house chutney, grapes, quince jelly

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free trade coffee

