

DINNER PRIX FIXE MENU

Midweek from 5pm - 7pm
2 for £25 3 for £30

STARTERS

Curried Leeks [Ve-GF]

Grilled Baby Leek, Mandarin Gel, Truffle Crisp

Pulled Chicken Terrine [DF-GF*]

King Oyster Puree, Pickled Mushroom, Cep Cracker, Spring Onion

Torched Mackerel [GF-DF]

Fennel, Dill Cream, Grapefruit

MAINS

Slow Roasted Chicken Breast [GF-DF*]

Roasted King Oyster Mushroom, Creamed Potato, Jus

Braised Celeriac [Ve-S-GF]

New Potato, Pickled Fennel, Black Garlic, Pear

Market Fish [GF-DF*-C]

Pommes Anna, White Wine Velouté, Creamed Leeks, Brown Shrimp

10oz Sirloin

Skin on Fries, Babyleaf Salad

supp +£12

SAUCES: all £3

Bearnaise

Red Wine Jus

Peppercorn Sauce

Blue Cheese Mousse

Wholegrain Mustard Sauce

Garlic Butter

Apple Sauce

DESSERTS

58% Dark Chocolate Cremeux [GF*]

Orange Sorbet, Orange Gel

Egg Custard Tart

Raspberry Gel, Raspberry Sorbet

Coffee Pannacotta [GF]

Chantilly Cream, Coffee Gel

V- Vegetarian | VE- Vegan | VE*- Vegan Adaptable | N- Contains Nuts | C- Crustacian
GF- Gluten Free | GF*- Gluten Free Adaptable | S- Sesame | DF- Dairy Free | DF*- Dairy Free Adaptable