

To Start

Braised Beef, Bone Marrow & Parmesan Arancini
White Onion Velouté, Tarragon Oil

Whipped Goats Cheese
Heirloom Tomatoes, Mint, Basil & Chilli, Focaccia

Cumin Lamb Scotch Egg
Feta, Pea & Broad Bean Fricassée, Mint Salsa Verde

Main Course

Roast Butternut Squash [vgo] [n]
Goats Curd, Sage, Kale, Toasted Pine Nuts

Chicken Supreme
Truffle & Brie Potato Cake, Leek, Wild Mushroom & Smoked Bacon, Confit Chicken & Cauliflower Bon Bon

Roast Fillet of Cod [gfo]
Squid, Roast Peppers & Tomatoes, Lemon, Capers, Potato Gnocchi, Sea Aster

Dessert

Sticky Toffee Pudding
Maldon Sea Salted Caramel Sauce, Vanilla Ice Cream

Treacle & Orange Tart
Orange Curd, Orange Sorbet

Banana Loaf [gf]
Baked White Chocolate, Malted Milk Ice Cream, Caramelised Banana

2 Courses £26

3 Courses £32

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option
We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients.
It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff