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TASTE THE WEEKEND

£40
PER PERSON



FIVE COURSES. THREE CHOICES. A GLASS OF WINE

SEASONAL | LOCAL | INDULGENT

A seasonal five - course dining experience, crafted with the finest ingredients

SERVED EVERY FRIDAY & SATURDAY 6PM - 9PM

TO BEGIN WITH

PRE STARTER

CHEFS HOMEMADE BREAD WITH
FLAVOURED BUTTER AND OIL

A GLASS OF HOUSE WINE

RED, WHITE OR ROSE

TEA OR COFFEE

TO FINISH

STARTERS

SMOKED CHEDDAR AND CHORIZO CROQUETTES

Served with chilli jam and dressed leaf

HAM HOCK BON BONS

Served with wholegrain sauce and apple
compote

CHICKEN LIVER PARFAIT

Served with toasted brioche, crushed hazelnuts
and cumberland sauce

CREAMY GARLIC MUSHROOM VOL AU VENTS

Served with crispy onions, truffle oil and
balsamic glaze (V)

SLOW COOKED PORK BELLY BITES

Served with caramelised carrot puree and
apple jelly (GF)

MAINS

PAN ROASTED CHICKEN SUPREME

Dauphinoise potato, glazed carrots, kale,
soubise sauce (GF)

COFIT PORK BELLY

Celeriac and apple rosti, seasonal vegetables,
cider jus (GF)

PAN FRIED SALMON

Crushed new potatoes, buttered fine
beans, lemon and caper cream sauce
(GF)

BRAISED SHANK OF AUTUMN ENGLISH LAMB +5

Savoy cabbage, glazed parsnips, potato rosti,
mint jus (GF)

8OZ SIRLOIN STEAK +7

Triple-cooked chips, roasted tomato, flat
mushroom and peppercorn sauce

BUTTERNUT SQUASH AND ORANGE RISOTTO

Toasted seeds, goat cheese crumb, crispy
sage (V, GF)

DESSERTS

GREEK YOGHURT PANNA COTTA

Raspberry meringue, winter fruit compot (GF)

TONKA BEAN & VANILLA CREME BRULEE

Apple sorbet, biscotti, toasted hazelnuts

MILK CHOCOLATE POT

nutella and hazelnut bonbons, pistachio
cream

STICKY TOFFEE PUDDING

toffee sauce, clotted cream and toffee pieces

YOUR CHOICE OF ICE CREAM

two scoops served in a brandy snap basket

BRITISH CHEESE SELECTION +4

artisan cheeses, biscuits, grapes and chutney

SIDES

£6 each or 2 for £10



TRIPLE COOKED CHIPS

Golden crisp & finished with
sea salt (V)

FRENCH FRIES

With shaved parmesan & truffle oil (V)



SAUTÉED NEW POTATOES

Lightly seasoned & finished
with butter and
fresh herbs (V, VE)

GRUYERE DAUPHINOISE POTATOES

Layered potatoes in cream, garlic & melted gruyere



ROASTED ROOT VEGETABLES

Finished with herbs & honey
(V, VE)

BEER BATTERED ONION RINGS

Fried in a light golden beer batter (V)



SAUTEED GREENS

With fennel infused Garlic
butter
(V, GF)

HOUSE SALAD

Light, fresh with a perfectly balanced
dressing (V, GF)

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server.

Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.

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