

# PRIX FIXE MENU

TWO COURSES £27

THREE COURSES £32

## STARTERS

Chicken Liver Parfait, rhubarb chutney, toasted brioche (GFO)

Goat's Cheese Mousse, beetroot relish, seeded cracker (V, GFO)

Soup of the Day, warm bread (VE)

Confit Duck Leg Rillettes, plum gel, brioche, toasted fennel

Grilled Plum and Almond Salad (VE, GF)

## MAINS

Pan-Seared Chalk Stream Trout, sautéed potatoes, rhubarb, broccoli, tomato salsa (GF)

Smoked Cheddar Mac & Greens Bake, parmesan crumb (V)

Butternut Squash & Sage Gnocchi, crispy shallots (VE)

Confit Chicken Leg, chorizo and butterbean cassoulet

8oz Sirloin Steak (GF) (£8 supplement)

## AFTERS

Lemon Posset, shortbread crumble, raspberry dust (V, GFO)

Tiramisu

Fruit Salad, biscuits

Chocolate Mousse, orange curd, pistachio crumbs (GF)

Affogato, vanilla ice cream, amaretti biscuits (GF, V)

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on 100%  
recycled  
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

