

SET MENU

For Autumn

2 COURSES - £23

3 COURSE - £30

To Start

Soup of the Day

Smoked chicken, confit duck & pistachio terrine with a rhubarb, plum & rum compote & sourdough

Tuna sashimi, soy, wasabi & pickled ginger

Roasted heritage root vegetables, Oxford blue cheese, walnut & herb crumb (available as vegan)

Mains

Skate wing, champ, pea purée, samphire, brown butter & capers

Confit duck leg, dauphinois, lardons & a red wine sauce

Sirloin steak, chunky chips & peppercorn sauce (£5 supplement)

Vegan pie & mash with parsley sauce & greens

Pudding

Sticky toffee pudding, hot toffee sauce & honeycomb ice cream

Sous Chef cheesecake of the day

Coconut brûlée & shortbread (vg)

PLEASE INFORM US OF ANY ALLERGIES YOUR GUESTS HAVE WHEN PLACING YOUR PRE-ORDER

ALL LARGE PARTIES WILL HAVE A 10% SERVICE CHARGE ADDED TO THEIR BILL