

set menu

starters

❖ soup of the day, homemade bread

❖ trio of onion

caramelised onion tart

white onion + truffle oil risotto

onion + spinach bhaji

five pepper spiced venison carpaccio,
beetroot + apple jelly, raspberry vinaigrette

mains

smoked paprika + polenta crusted chicken supreme,
chorizo, tomato + cannellini bean gumbo, garlic aioli

❖ aubergine + parmesan fritters, mango salsa

grilled sea trout fillet, steamed sprouting broccoli,
crushed potatoes, almond butter sauce

desserts

❖ rhubarb cheesecake, ginger beer + rhubarb sorbet

❖ dark chocolate + praline marquis, white chocolate +
orange ice cream, orange salsa

or three selected cheeses
served with homemade chutney + oatcakes

2 courses £21.95

3 courses £27.95