



DINNER SET MENU

£39 PER PERSON

STARTERS

French Onion Soup
Gruyère crouton

Dill-Cured Salmon Gravlox (GF)
Lemon, capers & dill, fennel blossom

Pan con Tomate (PB)
Grilled sourdough, confit datterini tomato

Main Courses

Chalk Stream Trout
Fennel, samphire & saffron velouté

Traditional Beef Pie
Smoked garlic mashed potato, seasonal vegetables & rich beef gravy

Wild Mushroom Gnocchi (PB, GF)
Sage & crispy herbs

DESSERTS

Paris-Brest (V)
Hazelnut praline & crème diplomat

Chocolate Cake (V)
Sour cherry jam

British Cheese Platter (V)
Selection of 3 artisan cheeses, grilled sourdough, seasonal compote

(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.