

# Set Menu

Olives, £4     Artisan Bread & Oil, £4

## STARTER

### Smoked Salmon & Prawn Timbale ●

Lemon Dill Crème Fraiche | Cucumber Gel | Sourdough Bread

### Soup of the Day (v) ▫ ●

Served with Artisan Bread

### Sesame Chicken

Asian Slaw | Soy | Coriander

### Goat's Cheese Mousse \*

Beetroot Textures | Walnut Crumb | Truffle Honey

## MAIN

### Pork Belly \*

Pomme Purée | Wilted Kale | Chantenay Carrots | Wholegrain Mustard Jus

### Salmon \*

Herbed Potato Cake | Wilted Greens | Beurre Blanc

### 8oz Sirloin Steak \* (+£5 supplement)

Confit Mushroom | Cherry Tomatoes | Dressed Watercress | Hand Cut Chips

### Spinach & Ricotta Tortellini (v)

Confit Cherry Tomatoes | Basil Pesto | Toasted Pine Nuts | Fried Rocket | Parmesan

## SIDE

Peppercorn Sauce *	£3	Creamed Mashed Potato * (v)	£4.50
Rich Beef Gravy *	£3	House Salad * ▫ (v)	£4.50
French Fries ● (vg)	£4.50	Mixed Vegetables * ▫ (v)	£4.50
Sweet Potato Fries ● (vg)	£5	Garlic Butter *	£1.50

## DESSERT

### Fresh Fruit Platter \* (vg)

Raspberry Sauce | Candied Apple | Sorbet

### Spiced Sticky Toffee Pudding

Salted Caramel | Crème Fraiche Ice Cream

### Dark Chocolate Mousse

Raspberry Textures | Hazelnut Praline | Raspberry Sorbet

### Three British Artisan Cheeses (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits

Oxford Blue | Cropwell Bishop Stilton | Wigmore | Rosary Ash | Waterloo | Spenwood | Tunworth

**Two courses, £30.00 | Three courses, £35.00**

\* – Gluten Free | (v) – Vegetarian | (vg) – Vegan | ● – Gluten Free Option Available | ▫ – Vegan Option Available

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

Please ask for our Vegan Set Menu.