



£35 PER PERSON INCLUDING A WELCOME COCKTAIL

Braised Tomato & Roasted Shallot Crostini, Shaved Parmesan (G,D)

STARTERS

British Charcuterie, House Pickles, Toasted Sourdough (G,SD)

Smoked Haddock Scotch Egg, Mustard Mayonnaise (G,E,SD,Mu,F)

Spiced Leek, Potato & Pickled Walnut Filo (G,D,N,SD,E)

MAINS

Roast chicken, Triple Cooked Chips, Bearnaise Sauce (SD,E,D,Mu)

Butter lettuce Salad

Battered Cod & Chips (G,D,E,F)

Tartare Sauce, Mushy Peas

Roasted Onion & Leek Tart Tatin, Walnut Pesto (G,D,Nu,SD)

DESSERT

Plum & Almond Tart, Crème Fraiche (G,D,E,Nu)

Milk Chocolate Mousse, Salted Nut Brittle (D,E,Nu)

British Cheese Plate, House Chutney, Crackers (G,D,SD)

Tea or Coffee

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT