

2 courses £37.50 / 3 courses £42.50

Starters

SMOKED POTATO & LEEK SOUP (M,G,SD) Radish, tarragon cream, focaccia & lemon oil

SMOKED MACKEREL PATE (F,M,E,SD,G) Sourdough toast, dill pickled baby vegetables

SUFFORK CHICKEN & HAM TERRINE (E,MU,M,SD) Celeriac & apple remoulade, radish & green oil

Mains

SUFFORK BRAISED PORK BELLY (M,G,SD) Butternut squash, black pudding & red wine jus

HALK STREAM TROUT (F,M,E,SD,MU)
Beetroot potato salad, crispy capers & dill emulsion

BBQ AUBERGINES (VEGAN-MU,SD)
Smoked aubergine, warm quinoa, chermoula, avocado & tomato chutney

Desserts

SOFT SERVE VANILLA ICE CREAM WITH SAUCE (M,G,N)
SOMERSET BRIE, CHUTNEY & SEEDED CRACKERS (G,M,SD,SE)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (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