

# Fixed Price Menu

Available: 12.00 noon – 2.00 pm Monday to Saturday  
6.30 pm – 9.00 pm Monday to Thursday 6.30 pm – 9.30 pm Friday  
2 courses 23.00 | 3 courses 29.50

## Starters

Spiced butternut squash and coconut soup, coriander and chilli pesto puffed rice **v Ce**

Slow cooked duck egg, potato rosti, mushroom broth  
**E, Ce, SD, M**

Curry cured salmon, coriander ketchup, cucumber, curry crisp, lime and coconut gel  
**F, SD, GI**

## Main Courses

Corn fed chicken, confit thigh, salsify, onion purée, confit onions, mushrooms, crispy chicken skin and yeast crumb  
**Ce, SD, M**

Dunwood Farm rib eye steak, Portabello mushroom, beef dripping chips, watercress, parmesan and truffle butter  
(5.00 supplement)  
**SD, M**

Spelt risotto, crispy Jerusalem artichoke, kale, poached hens' yolk, truffle **v**  
**Ce, SD, M**

Plaice, mussels, celeriac purée, leeks, celeriac and potato crumb, dill  
**F, Mo, M, Ce, SD**

## Side Orders – 4.00

Triple cooked chips, Truffled cauliflower cheese, **M, GI, Mu** Honey & thyme roasted carrots, Piccolo parsnips **M** Rocket, parmesan and truffled honey **M, SD** Beef dripping mash **M**

## Puddings and Cheese

Parsnip and ginger cake, maple butterscotch, pear and buttermilk ice cream, candied pecans  
**GI, E, M, Nu**

Spiced apple brûlée, lemon thyme sable biscuit, blackberry sorbet  
**GI, E, M**

Chocolate crèmeaux, chocolate soil, mint aero, peppermint ice cream, chocolate tuiles  
**M, E, GI, Nu**

Platter of cheeses, savoury biscuits, grapes, celery, damson and sloe gin preserve (3.50 supplement)  
**Ce, M, GI, E**

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard

Gluten free options are available please ask a member of staff **v – Suitable for vegetarians and vegan**