



# SET MENU

Available Monday - Thursday  
2 Courses 14.95 | 3 Courses 17.95

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## TO START

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SOUP OF THE DAY <sup>(OG)(V)</sup>  
with rustic bread & salted butter

OAK SMOKED SALMON <sup>(OG)</sup>  
with caesar salad, garlic crouton & shaved parmesan

BUTTERNUT SQUASH ARANCINI <sup>(N)</sup>  
with house vegan cheese, spiced tomato & pepper chutney

PISTACHIO & APRICOT HAM HOCK  
with orange & pineapple chutney, mixed olives, cornichons & crusty bread

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## TO FOLLOW

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MARKET FISH OF THE DAY  
please ask for todays selection

KING PRAWN LINGUINE <sup>(GF)</sup>  
with coriander pesto, baby vine tomato, rocket, ginger & chilli

CONFIT BARBARY DUCK LEG <sup>(GF)</sup>  
with wok fried greens, lotus root & chilli jus

SUNDRIED TOMATO & BASIL RISOTTO <sup>(GF)(N)</sup>  
with grilled goats cheese, rocket & basil pesto

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## TO FINISH

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TRIPLE CHOCOLATE BROWNIE <sup>(V)(GF)</sup>  
with vanilla ice cream & belgium chocolate sauce

WHITE CHOCOLATE & BAILEYS RICE PUDDING <sup>(V)</sup>  
with raspberry sorbet

APPLE & AUTUMN BERRY CRUMBLE <sup>(V)(OG)</sup>  
with vanilla ice cream or pouring custard

SELECTION OF ICE CREAMS & SORBETS  
please ask for todays selection

