

Lunch & Wednesday evening Prix Fixe Menu

2 courses £29 3 courses £35

## **STARTER**

Salsify and hazelnut velouté - carrot crisps - herb oil Crispy celeriac - roasted oyster mushrooms - apple puree - herb crumble Mosaic of coley - nori - sesame, miso, honey, soy sauce - spring onion - pickled ginger Chicken liver pate - sage - caramelised onion chutney - crispbread

## **MAINS**

Sweet potato and spinach red lentil dahl – sticky rice – crispy chickpeas – roasted sweet potato

Beef shin – beef broth – roasted carrot and salsify – tenderstem – celeriac puree – suet dumpling

Poached ling – dressed celeriac and fennel – sautéed potatoes – herb crust – lemon vinaigrette –

garlic cream sauce

Pan Roasted Pork fillet - Boulanger potatoes - carrots - tenderstem - smoked bacon, mustard and tarragon velouté

## **DESSERTS**

Sticky toffee apple pudding – pumpkin toffee sauce – apple sorbet Bramble parfait – chocolate shard – raspberry gel – berry compote – oat crumble Dark chocolate brownie – cookie dough – lemon curd – white chocolate ice cream Cheese board three cheese £4 / 5 cheese £6 supplement

Please note that the menu may change at short notice due to produce available. All menu prices are inclusive of VAT. If you require further information on ingredients which may cause allergic reactions, or if you have any intolerances, please speak to a member of the restaurant team before you order your meal