



SET LUNCH MENU 2 COURSES £27

STARTERS

Leek & potato soup, chive crème fraîche
Chilli salt squid, smoked chilli & herb dressing
Burrata, heritage tomatoes, rhubarb, pine nut granola

MAINS

Today's house pie
Pan-fried salmon, Jersey Royals, wild garlic, crayfish & vermouth velouté
Quinoa burger, mastello, avocado, beetroot relish, sweet potato fries

SIDES £4.5

Sweet potato fries, spiced mayonnaise
Mixed leaves, beetroot, kohlrabi, orange
Truffle mac & cheese
Broccoli
Jersey Royals, spiced crème fraîche
Fries, plain or with truffle & parmesan

Please inform a member of staff if you have any dietary or allergen requirements.



SET LUNCH MENU 3 COURSES £31

STARTERS

Leek & potato soup, chive crème fraîche
Chilli salt squid, smoked chilli & herb dressing
Burrata, heritage tomatoes, rhubarb, pine nut granola

MAINS

Today's house pie
Pan-fried salmon, Jersey Royals, wild garlic, crayfish & vermouth velouté
Quinoa burger, mastello, avocado, beetroot relish, sweet potato fries

SIDES £4.5

Sweet potato fries, spiced mayonnaise
Mixed leaves, beetroot, kohlrabi, orange
Truffle mac & cheese
Broccoli
Jersey Royals, spiced crème fraîche
Fries, plain or with truffle & parmesan

PUDDINGS

Bramley apple pie, pecans, honeycomb ice cream
Soft baked chocolate cookie, milk caramel, hazelnut ice cream
Pineapple carpaccio, passionfruit buttermilk panna cotta, meringue

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU 1 £39

STARTERS

Leek & potato soup, chive crème fraîche
Lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise
Burrata, heritage tomatoes, rhubarb, pine nut granola

MAINS

Pan-fried salmon, Jersey Royals, wild garlic, crayfish & vermouth velouté
Castlemead chicken, cauliflower, tomato relish, hazelnut dressing
Black garlic dumplings, Wye Valley asparagus, sheep's yoghurt & nettle pesto

PUDDINGS

Bramley apple pie, pecans, honeycomb ice cream
Soft baked chocolate cookie, milk caramel, hazelnut ice cream
Pineapple carpaccio, passionfruit buttermilk panna cotta, meringue



SET MENU 2 £46

STARTERS

Leek & potato soup, chive crème fraîche
Shetland mussels, white wine, saffron & grilled focaccia
Burrata, heritage tomatoes, rhubarb, pine nut granola
Lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise

MAINS

Pan-fried salmon, Jersey Royals, wild garlic, crayfish & vermouth velouté
Cardington grass-fed rib eye, truffle & parmesan fries, Béarnaise
Castlemead chicken, cauliflower, tomato relish, hazelnut dressing
Black garlic dumplings, Wye Valley asparagus, sheep's yoghurt & nettle pesto

PUDDINGS

Bramley apple pie, pecans, honeycomb ice cream
Soft baked chocolate cookie, milk caramel, hazelnut ice cream
Pineapple carpaccio, passionfruit buttermilk panna cotta, meringue

Please inform a member of staff if you have any dietary or allergen requirements.



SUNDAY SET MENU £39

STARTERS

Leek & potato soup, chive crème fraîche
Lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise
Burrata, heritage tomatoes, rhubarb, pine nut granola

MAINS

Cardington grass-fed beef rib
Salt marsh lamb, mint sauce
Served with traditional trimmings & seasonal vegetables
Quinoa burger, mastello, avocado, beetroot relish, sweet potato fries

PUDDINGS

Bramley apple pie, pecans, honeycomb ice cream
Soft baked chocolate cookie, milk caramel, hazelnut ice cream
Pineapple carpaccio, passionfruit buttermilk panna cotta, meringue

Please inform a member of staff if you have any dietary or allergen requirements.