



## Set Menu

Today's homemade soup

Ham hock & smoked chicken terrine, celeriac & apple remoulade, toasted sourdough  
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast  
Marinated spring vegetable salad, blood orange & poppy seed dressing, omega sprinkle

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Chicken schnitzel, caper, garlic & lemon butter, fresh herb linguini & watercress  
Roasted rump of West Country lamb, rosemary polenta, sprouting broccoli & salsa verde  
Pan fried sea bream, asparagus & pea risotto, pecorino & pea shoots  
Roasted sweet potato, apricot, chick pea & aubergine tagine, cauliflower rice,  
coriander & toasted almonds, griddled flat bread

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Banoffee sundae, chocolate, banana & butterscotch ice cream, fresh cream,  
granola nut crunch, chocolate sauce

Fresh pineapple, mixed berries & fresh mint, passion fruit sorbet

Warm chocolate & white chocolate chip brownie, white chocolate ice cream,  
chocolate fudge sauce

Sticky toffee pudding, treacle toffee sauce & vanilla ice cream

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British farmhouse cheeses, apricot & rosemary chutney, crackers & grapes **£5.95**

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**Three courses £28.95 per person**

**Two courses £23.95**

***Including freshly ground fairtrade coffee or traditional tea***

*Parties of 10 or more are subject to an optional 10% service charge*

*Allergy information is available, please ask a member of our team*