

February 2024 Set Menu

Sharing Snacks to Start

Mixed Olives - 5.25

Charcuterie Board, Parma Ham, Salami, Coppa, Pickles, Chutney – 12 Focaccia & Wholemeal Sourdough, Whipped Marmite Butter & Hummus (v) - 6.5

Small Plates

Torched Cornish Mackerel, Pickled Kohlrabi, Coriander, Ginger, Seaweed (gf)

Main Plates

Crispy Polenta, Wild Mushrooms, Black Garlic Ketchup, Parmesan (v)(gf)

Torched Cornish Hake, Creamed Potatoes, Roast Celeriac, Cavolo Nero (gf)

> Venison Pie, Braised Red Cabbage (gf)

> > <u>Side Dishes</u>

Beef Fat & Parmesan Frites (gf)- 6.5 Buttered Broccoli (gf)(v) - 7 House Frites (gf)(v) - 5 Carrot & Swede Mash (gf)(v) 6

Desserts

Panna Cotta, Blackberries (ve)(gf)

Sticky Toffee Pudding, Vanilla Ice Cream (v)

2 Courses For 20/3 Courses For 25 Served Wed – Sat Lunch & Wed to Sat Dinner 6-9pm Food allergies & intolerances – please speak to a team member about the ingredients. We add an optional 12.5% service charge to the bill for all tables. All service charge and tips are shared equally amongst the team