# Set Menu

#### **Starters**

Jerusalem Artichoke Soup (V)
Crusty Bread

Prawn Cocktail
Sauce Marie Rose

**Beef Carpaccio**Olive Oil, Rocket, Parmesan

## Mains

Traditional Chicken Pie
Herb Mash Potatoes, Fried Shallots

**Cod Fillet**Braised Caraway Hispi Cabbage, Tarragon Sauce

Tagliatelle Pomodoro (V)
Tomato, Fresh Basil

### **Desserts**

Warm Sticky Toffee Pudding (V)
Demerara Toffee Sauce, Madagascar Vanilla Ice Cream

Homemade Ice Creams (V) and Sorbets (VE) Please Ask The Team For The Daily Selection

Artisan British Cheese Board (V)
Sticky Fig Relish, Celery, Mixed Crispbreads

For 2 Courses: £25 For 3 Courses: £30

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.



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