

 $2 \ Course \ £40 \ (to \ commence \ or \ something \ sweet \ plus \ main \ event \ or \ roast \ main)$

3 Course £46 (to commence, main event or roast main plus something sweet)

Or dishes priced individually as per the menu

FROM THE KITCHEN WHILE YOU DECIDE

Fresh Baked Irish Soda Bread – £6 (v) I Gordel Olives & Spiced Nuts – £6 (vg) – (Or) Combine Both for £10

TO COMMENCE

Burrata, Sourdough, Gazpacho & Smoked Rapseed Oil (v) (a-gf)	£12
Packington Pork, Apple, Sage & Onion (a-gf)	£14
BBQ Hand-Dived Scallop, Tikka Sauce, Cashew Nuts & Coriander (gf)	£16
Treacle Cured Salmon, Fennel, Yoghurt, Dill & Pickles (a-gf)	£14
Carrot Soup, Sourdough (vg) (a-gf)	£10

SUNDAY ROAST and MAIN EVENT

On a Sunday we serve the Aged Dairy Fillet, Market Fish and Vegetarian option alongside Roast Potatoes, Beef Fat Carrot, Braised Beef Yorkshire or Traditional Yorkshire, Creamy Mash and Red Wine & Rosemary Gravy

Truffle Chicken, Parmesan Fresh Black Truffle, Garlic & Fries	£28
Chesnut Gnocchi, Summer Courgette, Mushroom Dashi (vg)	£26
Cornish Cod, Mussels, Courgette & Champagne Cream (gf)	£30

SOMETHING EXTRA

Triple Cooked Chips (vg), Fries (vg), Truffle Cauliflower Cheese (v) Heritage Tomato Salad (vg)	
Roasted Hispi Ceaser (v), Creamy Mash (v), Peppercorn (v), Red and Charlotte Wine (v), Champagne	£5
Cream (v) or Truffle Cream (v)	

SOMETHING SWEET	ΙΙΖ
Sherry Coconut Vegan "Trifle", Plant Based Saffron Custard & Berries (vg)	
Buttermilk Panna Cotta, Strawberry, Honeycomb & Basil	£12
Sticky Toffee Pudding, Salted Caramel Sauce and Vanilla Ice Cream (v)	£10
Lemon Meringue Pie, Creme Fraiche Sorbet (v)	£12

TO CONCLUDE

Baked Camembert Cheese, Rosema	y and Honey & Chargrilled Sourdough	(v) £18
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YOUNG DINERS

Burger - Cheese Burger - Fish Goujons - Crispy Chicken – Macaroni Cheese – Sunday Roast	£12
All Served with Fries, Alongside a choice of dessert - Sticky Toffee Pudding or Ice Cream	