



Evening menu, November 12th, 2026.

Amuse Bouche

Baba Ganoush croustade, micro herbs (G, S) V

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Starters

Pea, mint & gorgonzola arancini, tomato sauce. (E, M, G) V

Panko prawns, cabbage & pickled ginger salad, wasabi mayo, rice cracker. (CR, MU, G, E)

Contains alcohol

Ham hock, chicken & pickled mushroom terrine, buttermilk dressing, watercress, toast. (G, M, N, E)

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Main Course

All served with family style pomme Parmentier.

Pan roast chicken breast, squash puree, savoy, roast onion, chicken sauce, bacon crumb. (C, SD, M,

G) *Contains alcohol*

Charred hispi cabbage with hazelnut romesco, roast onion & parsnip crisps. (N, M, G) V

Seared salmon fillet, green beans, leek, dill & white wine sauce. (F, SD, M, G, E)

Contains alcohol

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Dessert

All our desserts contain traces of alcohol.

Poached pear, red wine syrup, pistachio crumb, Chantilly, shortbread. (M, G, SD, N, M) V

Classic tiramisu with a candied orange twist. (M, G, E) V

Mojito posset (lime & mint with rum cream), shortbread. (M, G) V

Allergens

C Celery, CR Crustacean, M Milk, E Eggs, F Fish, G Gluten,
L Lupin, MU Mustard, ML Molluscs, N Nuts, PN Peanuts,
SD Sulphites, SY Soy S Sesame, VN Vegan, V Vegetarian.



3 courses £25.00

2 courses £22.95

Please let us know at the time of booking if you have any allergies that we need to consider

Items on the menu are freshly prepared and further allergen information is available.
All bookings are subject to availability and late changes.