

Autumn/Winter Set Menu

£35pp

Available October-March

Starters

Cauliflower Bhajee, Spiced Mango Puree, Carrot Salad VE (Sulphites, Peanuts, Sesame)

Mains

Roast Pork Chop, Granny Smith Fondant, Cider Sauce, Wholegrain Mustard Potatoes (Mustard, Sulphites, Milk, Celery)

Desserts

Blackberry Ripple Brulee, Clotted Cream Shortbread V (Gluten, Eggs, Milk)

Tea and Coffee

V = Vegetarian, Ve = Vegan, Allergens in (brackets) are present within the dish.

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens.