

SET MENU

Three Courses for 30.00

STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey v

Blythburgh Ham Scrumpet, English Mustard Mayonnaise

Moroccan-baked Beetroot & Lentil Salad, Hazelnuts,
Coriander & Mint, Yoghurt Dressing & Dukkah 🌱

MAINS

Cod Fillet, Brown Butter, Wilted Spinach & New Potatoes

Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Baby Kale, Parmesan & Fries

Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews,
Coconut Sambal, Basmati Rice & Chapati 🌱

PUDDINGS

Mascarpone Cheesecake, Totally Tropical Fruit v

Apple Tarte Tatin, Vanilla Ice Cream 🌱

British Cheese Plate - Beauvale & Rutland Red, Chutney,
Apple & Peter's Yard Crackers

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.00 🌱

Sweetcorn Mac & Cheese 3.25 v

Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 🌱

Tenderstem Broccoli, Béarnaise 4.75 v

Braised Red Cabbage 4.00 🌱

Halloumi Fries & Bloody Mary Ketchup 5.75 v

v Vegetarian dishes 🌱 Vegan dishes

We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities.** Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.