

SET MENU

Two Courses 28.00 | Three Courses 34.00

STARTERS

Today's Soup, Ciabatta - See Blackboard (*pb*)

Spiced Roasted Carrots, Coconut Yoghurt, Peanuts & Watercress (*pb*)

Ham Hock, Leek & Cheddar Croquettes, Apple & Raisin Chutney

Wild Mushrooms, Garlic & Parsley, Sourdough (*v*)

MAINS

Cumberland Sausages & Buttered Mash, Onion Gravy

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati (*pb*)

Battered Hake & Chips, Peas & Tartare Sauce

Steak Diane – Fillet Steak Medallions, Chips, Mushroom & Shallot Cream Sauce (+ 7.00)

PUDDINGS

Chocolate Fondant, Cherry Compote & Chantilly Cream (*v*)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (*v*)

Apple Tarte Tartin, Vanilla Ice Cream (*pb*)

British Cheese Plate – Tor Goat's, Isle of Mull Cheddar & Cornish Blue,
Chutney, Apple & Peter's Yard Crackers

LITTLE EXTRAS

Chips or Fries (*pb*) 5.25 | + Truffle & Parmesan 1.50

Beetroot & Walnut Salad (*pb*) 5.25

Halloumi Fries, Honey & Chilli Dip (*v*) 7.75

Seasonal Greens, Garlic Butter (*v*) 4.95

Tempura Squash Fries, Truffle Cheese Dip (*v*) 7.25

Mac & Cheese (*v*) 5.25 | + Truffle 1.00

Green Salad, Toasted Seeds, Chardonnay Vinaigrette (*pb*) 4.95

(*v*) Vegetarian | (*pb*) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.