

SET MENU

Starters

Soup of the day(V)

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Pork terrine with apple & cinnamon chutney

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Pickled herring, tomato fondue, eggs & gherkins

Mains

Barnsley lamb chop with honey roast parsnips, garlic creamed potato & mint jus

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Grilled sardines, confit tomatoes, braised fennel & tomato dressing

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Chestnut gnocchi with butternut & parmesan

Desserts

Chocolate torte with walnut ice cream

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Classic vanilla Crème brûlée

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Poached pear with blackcurrant sorbet

Two courses £18.50

Three courses £23.50



- Awarded the AA Rosette for Culinary Excellence

VAT is included in price at current rate. A discretionary service charge of 12.5% will be included on your bill