

SET MENU

2 COURSES £35/ 3 COURSES £45

STARTERS

ENGLISH ASPARAGUS

Confit egg yolk, citrus hollandaise

CHICKEN LIVER PARFAIT

Plum chutney, toasted sourdough

BEETROOT CURED SALMON

Dill crème fraiche, blood orange & capers

CORNISH MUSSELS

Cider sauce, smoked bacon, sourdough

MAINS

LAMB SHOULDER

New season asparagus, mash potato, wild garlic pesto

PAN SEARED COD

Crushed new potatoes, pea puree, monks beard, beurre blanc

SPRING RISOTTO

Fine herbs, aged parmesan

STEAK FRITES (+£5)

Onglet (served medium rare)
with fries & peppercorn sauce

SIDES £5

KOFFMAN FRIES

TRIPLE COOKED CHIPS

SWEET POTATO FRIES

GLAZED BEETROOT

BUTTERED CABBAGE

DESSERTS

COLSTON BASSETT STILTON

Port reduction, quince

STICKY TOFFEE PUDDING

Vanilla Ice Cream

WHITE CHOCOLATE CHEESECAKE

Poached Rhubarb

ALMOND TART

Apple, star anise ice cream