

PRIVATE HIRE MENUS

... SET MENU 1 ...

STARTERS

Gruyere cheese souffle with spinach and mustard sauce
Moule Mariniere with rustic bread
Venison carpaccio with truffle mayo (GF)
Duck rilette on toasted sourdough with watercress and orange dressing

MAINS

Braised ox cheek with horseradish mash and roasted carrots and cavolo nero (GF)
Rump of lamb with dauphinoise, brown lentil and curly kale and red wine jus
Pan fired hake, shrimp butter, game chips and samphire (GF)
Beetroot and spinach wellington with roasted new potatoes and calvero nero (VE)

DESSERTS

Chocolate pudding with vanilla ice cream (GF)
Lemon tart with lemon sorbet
Apple and rhubarb crumble with custard
Cheeseboard with crackers (GF*)

TWO COURSES £35
THREE COURSES £40

If you have any allergies, please state when ordering. GF & vegan options available on some dishes.