



LUNCH  
Mon to Sat 12.30pm-4pm

DINNER  
Mon to Thurs 5pm-10pm

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## SET MENU

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### STARTERS

#### CHICORY & ROCKET SALAD

Cashew Houmous & Orange Vinaigrette GF DF

#### CHICKEN LIVER PARFAIT

Brioche, Chutney & Camomile Jelly

#### SAFFRON PRAWN ARANCINI

Squid Ink Mayo

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### MAINS

#### SEA TROUT

Spring Herb Salad, Coleslaw, Lemon & Garlic Dressing DF

#### CORNFED CHICKEN BREAST

Crushed New Potato, Nine Star Perennial & Mustard Sauce GF

#### NEW SEASON ASPARAGUS RISOTTO

Aged Parmesan GF

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### DESSERTS

#### CHOCOLATE TART

Mint Chocolate Chip Ice Cream

#### CHARMER

Crackers & Chutney

#### BUTTERMILK PANNA COTTA

Peach Gelato, Lime Gel & Raspberry Granola

2 COURSES £21 ——— 3 COURSES £27

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.