**Set Menu**

**Starters**

Soup of the day, Artisan Bread (GF\*, V, Ve)

Smoked Salmon Roulade, Pickled Cucumber Salad (GF)

Farmhouse Pate, Spice Apple & Pear Chutney (GF\*)

Maple Roasted Tomato & Red Pepper Tart, Salsa Verde (Ve)

**Mains**

Rolled Pork Loin, Apple & Crackling Stuffing, Cider & Sage Gravy (GF\*)

Red Wine & Juniper Braised Beef (GF\*)

Baked Salmon, Lemon & Dill Crust, White Wine & Caper Sauce (GF\*)

£2 supplement

Roasted Vegetable Mille Feuille, Vintage Olive Oil & Herb Salsa (V, Ve)

**ALL served with**

Sauteed New Potatoes & Seasonal Vegetables

**Desserts**

Apple Tart, cinnamon & brown sugar crust

Chocolate Orange Brownie, Rowlestone Ice Cream (GF\*)

Pears poached in blackcurrant First Press, Toasted Almonds (Ve)

Lemon Posset, Homemade Shortbread Biscuit (GF\*)

Allergens please let the server know

\* = Alterations can be made to these dishes to accommodate allergens

Two courses: £28

Three courses: £35