

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