

# Classic Set

March 29<sup>th</sup> - April

£40

## To Start

Watercress soup, wild garlic oil, crème fraiche v\* gf

Chicken liver parfait, French toast, pickled raisins, sorrel

Hot-smoked trout, beetroot salad, horseradish & rosemary cream gf

## Main Course

Old Spot pork chop, crushed new potatoes, grilled chicory, rhubarb compote gf

Sea bream, Jersey Royals, Parlour clams, samphire & salsa verde gf

Slow-roast aubergine, buckwheat tabouleh, pepper, chilli & pomegranate pb gf

Daube of beef, pomme puree, Chantenay carrots, pearl onions, bourguignon sauce gf

## To Follow

Rhubarb crumble & custard v\* gf

Chocolate fondant, almond nougatine, clotted cream v

Sticky toffee pudding & custard v

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v [+ £5]

## To Finish

Cafetiere coffee & Chocolate Truffles v [+ £5]

v (vegetarian) v\* (vegetarian, but can be made vegan on request) pb (plant based/vegan) gf (gluten ingredient free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

# Chef's Set

March 29<sup>th</sup> - April

£50

## For the Table

Sourdough bread & salted butter v

## To Start

Seared scallop, carrot puree, herb oil, carrot top crisps gf

Baked courgette, whipped sheep's cheese, tomato, pesto, lemon & herb crumb pb gf

Beef carpaccio, smoked rapeseed aioli, Lancashire Bomb, pickled shallot, watercress gf

## Main Course

Squash, spinach & goat's cheese tart, butternut squash puree, sage oil v

Beef Wellington, clotted cream mash, spring greens, mushroom sauce

Supreme of chicken filled with wild garlic cream cheese, white beans, morels, watercress gf

Prawn, lobster & cod pithivier, parsnip purée, seasonal greens, white wine velouté

## To Follow

Lemon posset, fennel shortbread v

Chocolate fondant, almond nougatine, clotted cream v

Sticky toffee pudding, custard v

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits v

## To Finish

Cafetiere coffee & chocolate truffles v gf [ +£5 ]

v (vegetarian) v (vegetarian, but can be made vegan on request) pb (plant based/vegan) gf (gluten ingredient free)

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# Canapés

March 29<sup>th</sup> - April

Our canapés choices each come as a minimum of 20 pieces  
We suggest choosing 6-9 canapés per person from a maximum of 9 varieties

£3 per piece

## Earth

Charred purple sprouting broccoli, smoked rapeseed aioli v\* gf

Watercress soup shot, wild garlic oil pb gf

Charred leek, whipped cheese, cider vinegar reduction v gf

Spinach, goat's cheese & pine nut roll v

## Land

Pork & black pudding sausage roll

Chicken liver parfait on grilled sourdough

Chicken skewer, wild garlic cream cheese gf

Beef fillet tartare on toast

## Sea

Seared scallop, carrot puree, herb oil gf

Hot-smoked trout, horseradish & rosemary cream, baby gem gf

Smoked mackerel paté on toast

King prawn & chorizo skewer gf

## Heaven

Assorted macaroons v

Sticky toffee pudding bites v

Assorted chocolate truffles v gf

## More than a mouthful

Beef burger slider, mature Cheddar £5

Slow-braised beef, Yorkshire pudding, horseradish cream £5

Moving Mountain vegetarian slider, mature Cheddar v\* £5