

**TO START**

SMOKED SALMON RILLETTE, melba toast  
HAM HOCK & SPICED SAUSAGE TERRINE, pea & mint salsa  
BAKED BEETROOT, fig jam, Rosary Ash goats' cheese, almond dressing  
PARSNIP SOUP, curried parsnip croquette

**MAIN COURSE**

PLAICE FILLET, purple broccoli, butter sauce  
BLACK PUDDING STUFFED CHICKEN, truffle mash  
BRAISED SHORT RIB, lentils & caramelised onion  
YOUNG CARROT & CALCOT ONION, butterbean hummus & smoked almond dressing

**SIDES - £4.50**

Triple cooked chips / Creamed potatoes (add Tunworth cheese for 3) /  
Garlic field mushrooms / Spinach- buttered or steamed /  
Buttered greens / Roasted root vegetables

**DESSERT**

COFFEE & WALNUT CAKE, cream cheese icing  
CAMBRIDGE BURNT CREAM, orange shortbread  
VEGAN CHOCOLATE MOUSSE, blood orange sorbet  
SELECTION OF ICE CREAMS & SORBETS

**2 COURSES: £20.00**

**3 COURSES: £25.00**

**Including a glass of wine**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST  
All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.