

September SET MENU

TWO COURSES for 11.95
ADD A THIRD COURSE for 3.50

Served Monday to Saturday until 6.30pm

Available evenings Monday to Thursday from 6.30pm (two courses 14.50, add a third course for 3.50)

STAR INGREDIENT



For this month's star ingredient we have chosen Victoria plums harvested from the orchards of our friends at Oakchurch Farm in Herefordshire. The glorious summer we have had means that these plums are deliciously plump and sweet and work beautifully in the dishes that Chef Clive has created.

Victoria plum, tomato & feta salad, lemon dressing (v) (gf)

Sweetcorn chowder, smoked ancho chilli dressing (v) (gf)

Provençal summer vegetable terrine, basil pesto (ve) (gf)

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Pan-fried outdoor-reared Lincolnshire pork sirloin, sauté potatoes,
French beans, ginger & lemon Victoria plum compote (gf)

Grilled Cornish sardines, courgetti, new potatoes,
tomato & sweet red pepper dressing (gf) (df)

Steak Frites, garlic & herb butter, fries, green salad
(2.00 dish supplement applies) (gf) (without fries), (df) (without butter)

Roast butternut squash, chickpea & tomato salad,
roquette garnish, smoked paprika & olive oil dressing (ve) (gf) (df)

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Victoria plum & apple compote,
almond crumble, double cream (ve) & (df) (without cream)

Blackcurrant mousse & poached blackcurrant compote,
cat's tongue biscuit (v) (gf) (without biscuit)

Steamed chocolate sponge with warm chocolate sauce (v)

WE'RE ALWAYS DELIGHTED TO SUGGEST THE PERFECT WINE TO
COMPLEMENT YOUR MEAL. PLEASE DO ASK YOUR SERVER.

