

February Menu

2 courses £18 | 3 courses £22

Starters

Minestrone soup, cannellini beans, January King cabbage & celeriac (vg)
Grilled Bedlam Farm Heritage squash, soy yogurt & fennel
Pork apple & leek Scotch egg, English mustard

Mains

West country minute steak, fries, sea purslane butter
Chestnut mushroom gnocchi, Brussel top pesto (vg)
Hertfordshire chicken leg chasseur, crushed celeriac

Puddings

Yorkshire rhubarb & Bramley apple crumble & custard (v)
Gooseberry & almond fool, shortbread biscuit (vg)
Sticky toffee pudding, clotted cream

Sides

Crispy cauliflower bites, sweet chilli jam (vg) £7.00
Miso grilled tenderstem broccoli, pomegranate (vg) £6.50
Seafood tempura, tartare £8.00

To Finish

Espresso Martini £12.50 | Lemon Meringue Pie £12 | Baileys Late £7.00

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)