



SET MENU

Two Courses 28.00 | Three Courses 33.00

STARTERS

Today's Winter Soup, Ciabatta - See Blackboard **v**
Merrifield Duck Scrumptet, Hoisin, Cucumber & Spring Onion
Poached & Smoked Salmon Rillettes, Pickled Cucumber, Toasted Rye
Whipped Crematta, Wild Mushrooms, Toasted Hazelnuts & Salsa Verde **Ve**

MAINS

Merrifield Confit Duck Leg, Celeriac Purée, Savoy Cabbage & Jus
Sri Lankan Sweet Potato, Spinach & Chickpea Curry,
Coconut Sambal, Basmati Rice & Chapati **Ve**
Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 6.50)

PUDDINGS

Chocolate Fondant, Honeycomb & Caramel Cookie Dough Ice Cream **v**
Salted Honey Tart, Thyme Crème Fraîche **v**
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream **v**
British Cheese Plate - Keen's Cheddar, Driftwood Goats' & Cornish Blue,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.95 **Ve**
Halloumi Fries, Bloody Mary Ketchup 7.50 **v**
Winter Greens, Garlic Butter 4.95 **v**
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 **Ve**
Tempura Courgette Fries, Truffle Dip 7.00 **v**
Harissa-glazed Carrots 4.95 **v**
Mac & Cheese 4.95 | *Add Truffle* 1.00 **v**
Onion Rings 4.95 **Ve**

v Vegetarian Ingredients **Ve Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.