

Set Menu – discounted for MAY 2024 2 courses from £29.50 £16.95 3 courses from @ £32.50 £19.95

Sourdough bread & cultured butter

Roast plum tomato soup (ve) basil oil, focaccia

New season asparagus (v) (c) poached egg, hollandaise sauce, truffle

Cured chalk steam trout (c) chinese cabbage, red chili, avocado puree, dill supplement charge £2

Ham shank terrine branston pickle, toasted brioche, mustard frill supplement charge £4

Pan fried stonebass (c) crushed new potatoes, tenderstem broccoli, fish nage, samphire

Spiced aubergine (ve) (c) basmati rice, coriander, yoghurt

Roast Yorkshire chicken (c) lettuce, pea, bacon supplement charge £5

'Estrella' battered haddock hand cut chips, tartare sauce, mushy peas supplement charge £6

Ribeye Steak 198g approx. weight

served with onion rings, plum tomato, portobello mushroom your choice of hand cut chips, French fries or new potatoes peppercorn sauce or blue cheese butter supplement charge £15

supplement charge 115

Blackberry parfait (c) yoghurt sorbet, blackberry

Chocolate brownie vanilla ice cream (vegan & gluten free available)

Sticky toffee pudding (n) butterscotch sauce, pecan crumble, sticky toffee ice cream (vegan & gluten free available) supplement charge £3

> Selection of British cheese chutney, crackers (gluten free crackers available) supplement charge £3

v-vegetarian ve-vegan c-coeliac suitable n-contains nuts

any other allergies, please speak to a member of staff