

Gospel Menu

2 COURSES £35.00 | 3 COURSES £40.00

Starters

Beetroot salad with ajo blanco, almonds, dill vinaigrette (VG) 🌱

Baby back ribs, sesame, soy, lime

Argyll smoked Scottish salmon 🌱

Prawn cocktail

Chicken skewers, tikka spices

Mains

All our dishes are served with house salad & chips

Butter chicken or vegetable curry, makhani sauce, rice (V) 🌱

Slow roast crispy duck, wok fried greens, sesame

Loch Duart salmon, teriyaki sauce, rice

Sirloin steak (225g) with peppercorn sauce

Desserts

Apricot, kirsch & almond tart, clotted cream (V) 🌱

Mascarpone crème brûlée, raspberry sorbet (V)

Sticky toffee pudding, vanilla ice cream (V)

Drunken pineapple, rum syrup, coconut sorbet (VG) 🌱

Chocolate fondant, vanilla ice cream (V)

Baked New York cheesecake, macerated strawberries, basil (V)

Quicke's Vintage Cheddar | Colston Bassett Stilton (V) | Tunworth

Water biscuits, pear & apple chutney, red grapes, walnuts

A £2 supplement charge will apply

ADDITIONAL SIDES

Crushed new potatoes £4.75 🌱

Tenderstem broccoli,
chilli, garlic £5.00

Buttered spinach £4.75 🌱

Peperonata £5.00 🌱
Pak choi, ginger,
spring onion £4.75

Mashed potatoes £4.75

Truffle & Parmesan
chips £4.75 🌱

🌱 New season dishes

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.