

## Set Menu

2 COURSES £34.50 | 3 COURSES £38.00

### Starters

- Argyll smoked Scottish salmon 🍷  
Fried chilli squid, Thai herbs, noodle salad  
Beetroot salad with ajo blanco, almonds, dill vinaigrette (VG) 🍷  
Crispy duck spring rolls 🍷  
Roast red pepper soup with salsa (VG) 🍷

### Mains

- All our dishes are served with house salad & chips*  
Sea bass, tikka spices or simply grilled  
Butter chicken or vegetable curry, makhani sauce, rice (V) 🍷  
Slow roast crispy duck, wok fried greens, sesame  
Tuna au poivre, Béarnaise  
Ribeye steak (225g) with peppercorn sauce  
Fillet steak (225g) with peppercorn sauce  
*A £6 supplement charge will apply*

### 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 🍷                 | Buttered spinach £4.75 🍷                                      | Mashed potatoes £4.75               |
| Tenderstem broccoli,<br>chilli, garlic £5.00 | Peperonata £5.00 🍷<br>Pak choi, ginger,<br>spring onion £4.75 | Truffle & Parmesan<br>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.