

Menu One

£37.50

Starters

Chicken skewers, tikka spices

Cider & onion soup, cheese sourdough toast (V) 🌿

Fried chilli squid, Thai herbs, noodle salad

Mains

All our dishes are served with house salad or chips

Risotto with porcini mushrooms, mascarpone 🌿

Ribeye steak (225g) with peppercorn sauce

Salmon fishcakes, spinach, dill butter sauce

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

Desserts

Sticky toffee pudding, vanilla ice cream (V)

Passion fruit crème brûlée (V) 🌿

Selection of homemade ice creams,
chocolate & hazelnut wafer biscuit (V)

🌿 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.

Menu Two

£ 40.00

Starters

Tamarind glazed heritage beetroot, baby spinach, salted pistachios, soya labneh (V) 🌱

Crispy duck spring rolls

Tempura king prawns, chilli jam, lime

Mains

All our dishes are served with house salad or chips

Roast butternut squash ravioli, amaretti biscuits, hazelnut, sage (V) 🌱

Skewered chicken souvlaki, pitta, tzatziki

Ribeye steak (225g) with peppercorn sauce

Roast salmon, creamed potatoes, kale, parsley sauce 🌱

Desserts

Drunken pineapple, rum syrup, coconut sorbet (VG)

Chocolate brownie, white chocolate, sour cherry, pistachio ice cream (V) 🌱

Selection of homemade ice creams, chocolate & hazelnut wafer biscuit (V)

🌱 New season dishes

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Menu Three

£52.00

Appetisers

Marinated Cerignola olives, garlic, rosemary
& thyme (V) 🌿

Hummus, fried garlic & chilli, pitta bread (V)

Starters

Asparagus, poached hens egg,
hollandaise sauce (V) 🌿

Tuna tataki, grapefruit ginger soy

Isle of Man scallops, vermouth, garlic butter,
breadcrumbs 🌿

San Daniele ham, buffalo ricotta, honey, pistachio nuts

Mains

All our dishes are served with house salad or chips

Vintage Cheddar cheese, leek & sweet potato
tart, poached hens egg, truffle butter (V) 🌿

Fillet steak (225g) with peppercorn sauce

Slow roast crispy duck, red wine, apple,
honey, sage 🌿

Sea bass, tikka spices or simply grilled

Desserts

Chocolate fondant, vanilla ice cream (V)

Apple & blackberry crumble, vanilla custard (V) 🌿

Quicke's Vintage Cheddar | Colston Bassett Stilton (V) | Tunworth
Water biscuits, pear & apple chutney, red grapes, walnuts

🌿 New season dishes

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