



## SEASONAL SET MENU

2 Courses £27 | 3 courses £33

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### STARTERS

**Spiced parsnip soup** sage crisp, crème fraiche, sourdough v **veo**

**Salmon and cod fishcake** poached egg, chive hollandaise sauce

**Chicken liver paté** tomato, onion, chutney and crostini

**Burrata** with tomato bruschetta and a pesto dressing v

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### MAINS

**12 hour slow cooked pork belly** parsnip puree, mustard mash and a cider reduction

**Smoked Coppa wrapped chicken supreme** stuffed with mozzarella, served with crushed new potatoes and basil sauce

**Mushroom bourguignon** with rice v **veo**

**Mustard and parsley herb crusted sea bass** with braised leeks, sautéed new potatoes and a white wine sauce

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### DESSERTS

**Mulled winter fruit crumble** with ice cream v

**Honeycomb brownie** with ice cream v

**Cheesecake** with fruit coulis v

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### CHEESE COURSE

Additional £8 per person

**3 different artisan British cheeses** served with crackers, bread, chutney, grapes & celery