



SET MENU

TWO COURSES FOR £21.5 - THREE COURSES FOR £24.5



Starters

JERUSALEM ARTICHOKE SOUP, CHESTNUTS, CHEESE STRAW (V)
WALDORF SALAD, APPLE, CANDIED WALNUTS, CELERY, GRAPES (V) (GF)
COARSE FARMHOUSE PÂTÉ, PEAR AND SAFFRON CHUTNEY, GRILLED SOURDOUGH



Mains

RISOTTO, LEEK, POTATO, CHEDDAR (V) (GF)
VIVI FISHCAKE, POACHED EGG, MUSHY PEAS, TARTARE SAUCE
CHICKEN TIKKA MASALA, PILAF RICE, RAITA (GF)



Desserts

LEMON POSSET, THYME SHORTBREAD
SEASONAL CRUMBLE, VANILLA CUSTARD
CHEESE AND PICKLE, COLSTON BASSETT, SEASONAL CHUTNEY



Selection of sides (£4.5 supplement)

House fries, Cauliflower cheese, Green beans,
Mashed potato, Mac & cheese, Mushy peas, Crisp leaf salad

(V) vegetarian, (GF) gluten friendly. Please speak to a member of staff about your requirements.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT.

