



## SET MENU

TWO COURSES FOR £21.5 - THREE COURSES FOR £24.5



### Starters

JERUSALEM ARTICHOKE SOUP, CHESTNUTS, CHEESE STRAW (V, GFO)

WALDORF SALAD, APPLE, CANDIED WALNUTS, CELERY, GRAPES (V, GF, VEO)

COARSE FARMHOUSE PÂTÉ, PEAR AND SAFFRON CHUTNEY, GRILLED SOURDOUGH (GFO)



### Mains

RISOTTO, LEEK, POTATO, CHEDDAR (V, GF)

VIVI FISHCAKE, POACHED EGG, MUSHY PEAS, TARTARE SAUCE

CHICKEN TIKKA MASALA, BOMBAY POTATOES, RAITA (GF)



### Desserts

TREACLE TART, CLOTTED CREAM (V)

SEASONAL CRUMBLE, VANILLA CUSTARD (GFO)

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

Please speak to a member of staff about your dietary 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.

(VE) vegan, (V) vegetarian, (GF) gluten friendly (VEO) vegan option available, (GFO) gluten friendly option available.

