



## SET MENU

TWO COURSES FOR £21.5 - THREE COURSES FOR £24.5

Glass of Prosecco



### Starters

CHICKEN & HAM TERRINE, PICCALILLI, GRILLED SOURDOUGH (GFO)

PEA & MINT SOUP, CHEESE STRAW (V, GFO)

BEETROOT & GOAT'S CHEESE SALAD, ORANGE, CANDIED WALNUTS (V)



### Mains

CHICKEN TIKKA MASALA, BOMBAY POTATO, RAITA

VIVI FISHCAKE, POACHED EGG, MUSHY PEAS, TARTARE SAUCE

BROAD BEAN & ASPARAGUS GNOCCHI, BERKSWELL CHEESE, PRESERVED LEMON (V)



### Desserts

RUM BABA, VANILLA ICE CREAM, CONFIT ORANGE, CHANTILLY (V)

APPLE & PLUM CRUMBLE, CRÈME FRAÎCHE ICE CREAM, CUSTARD (GFO)

COLSTON BASSETT CHEESE, SEASONAL CHUTNEY



### Sides (£4.5 supplement)

*cauliflower cheese, house fries, Jersey Royals with parsley,  
minted peas, green beans & hazelnuts, green salad & house dressing*

*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.*

