## - MENU PRIX FIXE -

## **STARTERS**

Chef's Soup, crusty rolls, butter (gf) (ve)
Prawn Cocktail, Mary rose, baby gem, buttered brown bread
Pulled Brisket Croquette, dijon mustard mayo, pickled shallots

## MAIN COURSE

Cumberland Sausage, mash potato, caramelized onion gravy, crispy onions (gf)

Chicken Kyiv, mustard mash, savoy cabbage, garlic butter

Wild Mushroom Risotto, truffle oil, rocket & parmesan (gf, ve, df)

## DESSERT

Sticky Toffee Pudding, salted caramel ice cream, salted toffee sauce (gf)

Eton Mess, fresh Raspberry, Chantilly Cream, Meringue (gf)

Chocolate Hazelnut Mille Feuille, rum chantilly cream

Cheese Board, mature Cheddar, Stilton, Brie, Crackers, Grapes, Apple (f.6 supplement)

2 courses £24.95 3 courses £29.95

Dishes may

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables





