

**SET MENU 2**  
**THREE COURSES £41 PER PERSON**



**TO START**

**FINEST SMOKED SALMON** with a horseradish cream,  
cornichons, red onions, capers, salad leaves and artisan bread

Loaded **POTATO SKINS**  
Cheese and bacon, hickory BBQ sauce, sour cream & chive dip  
(V and VE options available)

Japanese-breaded and deep-fried **CALAMARI**  
Served with a spicy mayonnaise

Toasted **SWEET POTATO FALAFEL** (VE)  
Hummus, chickpea, cucumber salad, toasted sesame, olive oil

**MAIN COURSE**

Pan-roasted **RUMP OF ENGLISH LAMB**  
Minted pea puree, chorizo,  
sauteed potatoes, seasonal vegetables and a honey and thyme jus  
*\*(£7 supplement)*

The “GRUMPY MOLE” **STEAK AND ALE PIE**  
A real favourite! Homemade and bursting with flavour.  
Fries, creamy mash or new potatoes and seasonal vegetables

Fillet of **TERIYAKI SALMON**  
Stir-fried oriental vegetables and mixed rice

Homemade fragrant **SRI LANKAN CHICKEN CURRY**  
A traditional dish finished with nigella seeds,  
mixed rice, mango chutney and naan bread (V and VE options available)

Mediterranean **MEZZE PLATTER** (VE)  
Toasted sweet potato falafel, spicy cauliflower bites, hummus,  
olives and vegan feta, cornichons, roasted vegetables,  
garlic mayo and flatbread

## DESSERTS

Vegan **TRILLIONAIRES TART (VE)**  
Served with vegan vanilla ice cream

**BREAD & BUTTER PUDDING**  
Made with cream, sultanas and vanilla pod.  
Served hot with custard jug

**MERINGUE** with red berries  
Fruit coulis and clotted cream

“Award winning” Fossfield Farm **ICE CREAM**  
Choice of: vanilla pod, strawberry sensation, sea-salted caramel or  
double chocolate chip.  
Mediterranean lemon, passionfruit or raspberry **SORBET**

*(V) – Vegetarian (VE) – Vegan*

*A 10% service charge will be added to your final bill*

