



Set Menu 2
Three Courses £41 per person*



To Start

SMOOTH BRUSSELS LIVER PATE
Red Onion Marmalade, Toasted Croutes

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, Sautéed Peas with Chorizo,
Dauphinoise 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 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 veg, garlic mayo and flatbread.



Desserts

Homemade **DATE & STEM GINGER PUDDING** with Toffee Sauce
Served with Vanilla Pod Ice Cream

Chocolate **TRUFFLE CAKE** (VE)
Served with Fresh Raspberries and Vanilla Ice Cream

Homemade **BREAD and BUTTER PUDDING**
Made with Cream, Sultanas and Vanilla Pod.
Served Hot with Custard Jug

Homemade **MERINGUE WITH RED BERRIES**
Fruit Coulis and Clotted Cream

TRIO of ARTISAN CHEESES
Biscuits, Red Onion Marmalade, Sliced Figs and Grapes

(V) – Vegetarian (VE) – Vegan

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

