

## SET MENU\*

### 2 courses £25 / 3 courses £30

Spiced potato soup (V)  
*chilli oil, parsley*

Mangetout salad (V)  
*baby gem, crispy onions, mustard dressing*

Smoked salmon tartare  
*radish, yuzu gel, crispy shallot, micro greens*

Black Forest ham  
*endive, trevisiano, orange, balsamic*

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Cheese & spinach Bratwurst  
*Sauerkraut, truffled potato purée, crispy onions*

Chicken schnitzel  
*kale, beans, sweet potato fries, lemon & chilli aioli*

Smoked tea dusted chalk stream trout  
*salsify, sprouts, port wine reduction*

Salsify & heritage carrots risotto (V)  
*parmesan crisp, balsamic butter*

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Apple strudel  
*vanilla sauce*

Selection of sorbets & ice creams  
*mango & passionfruit, lime sorbet;  
vanilla, chocolate, chocolate & orange, cinnamon, coffee,  
salted caramel ice cream*

Farmhouse cheeses  
*selection of pasteurised and unpasteurised cheeses,  
apple chutney*

\* Available for up to 10 guests  
Tuesday – Friday 12:00 – 15:00  
Monday – Saturday 17:30-19:00 & 21:30-22:30

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*For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.*