

GROUP SET MENU

STARTERS

Endive salad, Barkham Blue, red wine poached pear, walnut dressing (v)

Chestnut mushroom soup, roast hazelnuts, chive cream (v)

Citrus cured salmon, pickled cucumber, dill

Ham & Savoy cabbage terrine, Yorkshire rhubarb, sourdough toast

MAINS

Tart of Jerusalem artichokes, wild mushrooms, shallot & red wine butter sauce (v)

Roast pollock, buttered leeks, grain mustard sauce

Saltmarsh lamb chump chops, braised shoulder, spring greens

Beef Wellington, Savoy cabbage, carrots, Madeira & truffle jus

DESSERTS

Baked winter fruit tart, Devon cream

Vanilla rice pudding, plum jam

Chocolate mousse, ginger, farmhouse yoghurt

Cornish Yarg, sea salt crackers, onion chutney

2 COURSES

£32.00

3 COURSES

£36.00

SIDES

£3.50

Green leaf salad, shallot dressing

Baby spinach salad, Barkham blue cheese dressing

Wild thyme roasted Chantennay carrots

Buttered spring greens

Heritage potatoes

Chips

Please inform us if you have any food allergies. A discretionary 12.5% service charge will be added to your bill.