# *SET* MENU

**Three courses for £45 or two courses for £39**

## STARTERS

**Sesame Seared Tuna (GIF) (DF)**
Charred baby corn, pickled red chillies, coriander cress & chilli oil

**Roasted Parsnip Velouté (VE)**
Charred pear, hazelnut, chive oil & parsnip ribbons

**Chicken & Thyme Terrine**
Verjus gel, thyme oil, sourdough croûte, frisée lettuce

## MAIN COURSES

**Duo of Cod**
Pan seared cod loin, crispy cods cheek, chorizo, basil emulsion, cherry tomato jam, spinach & green oil

**Braised Lamb Shoulder (GIF)**
Celeriac purée, redcurrent & rosemary jus & sweerheart cabbage

**Roasted Red Kuri Squash (VE)**
Pumpkin purée, roasted beetroot & rosemary pearly barely & pickled shallots

## DESSERTS

**Pliable Chocolate Ganache (VE)**
Rhubarb compote, rhubarb gel, almond brittle

**Sticky Toffee Pudding**
Pecan crumble, date purée, vanilla ice cream, sticky toffee sauce

**Apple Panacotta**
Blackberry compote, caramelised apple, ginger crumble

*Some menu items may contain GMO ingredients. Please ask staff if you have concerns. Items on this menu marked (GIF) have been designed for a non-gluten diet. It's a selection of dishes that do not contain gluten in their ingredients, however, is not suitable for those with coeliac disease due to the nature of working in our kitchens.*

*(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan. For full allergens, please ask a member of staff.*

*A Discretionary 3% (Member) 10% (Reciprocal) Service Charge will be added to the final Bill.*