



SET MENU

2 COURSES 30 / 3 COURSES 36

SOUP OF THE DAY, thyme oil vg
PRESSING OF HAM HOCK grain mustard, celeriac remoulade & roasted apple
BURRATINA, poached rhubarb, charred tenderstem broccoli & hazelnuts

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ROSCOFF ONION TART TATIN, cherry tomato, feta & parsley oil vg
ROASTED CHICKEN SUPREME, carrot, pressed potato, Madeira sauce
PAN FRIED NORTH SEA COD, kale, confit garlic mash & spinach cream
CHARGRILLED BACON CHOP, fried egg, Koffman chips, hispi cabbage,
chestnut & mushroom sauce

SIDES 6

Koffman chips · Koffman's fries · Buttered new potatoes
·Gem wedge & blue cheese dressing

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RASPBERRY FRANGIPANE TART vg gf
SELECTION OF HOMEMADE ICE CREAMS & SORBETS
HAZELNUT & VANILLA CHOUX BUN, chocolate sauce

Vg - Vegan V - Vegetarian GF - Gluten Free

Maximum table size of six. Available

Lunch Menu: 12:00pm-3:00pm (Friday and Saturday)

Early Evening Menu: 5:00pm-7:00pm (Wednesday to Saturday)

Fish may contain bones. Please inform us of any allergies you may have.

An optional service charge of 12.5% will be added to your bill.