

GOLD SET MENU

34.95 PER PERSON

TO START

TEMPURA SQUID

Preserved lemon aioli & furikake

TEMPURA OYSTER MUSHROOMS (VE)

Soy, lime & ginger dipping sauce

MISO AUBERGINE BAO BUNS (VE)

Sesame, mango & spring onion salsa

PORK BELLY BAO BUNS

Red chilli, pineapple & mango salsa, Thai-style dipping sauce

DUCK LIVER PARFAIT

Spiced fruit chutney, pickles, toasted sourdough

THE MAIN EVENT

ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman with skinny fries, garlic confit & preserved lemon aioli

ROTISSERIE STICKY GLAZED PORK BELLY

Smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling

SEARED SALMON FILLET

Pan-fried samphire, broccoli & baby spinach, confit tomatoes, lemon olive oil

DIRTY CHEESEBURGER

In a sesame seeded bun, with crispy bacon, lashings of cheese & burger sauce, lettuce, tomato & pickle. Served with skinny fries & beef dripping dip

NOURISH BOWL (VE)

Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas, pickled rainbow vegetables, baby spinach, slow-roasted tomato dip & soft tortilla

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE (VE)

Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade

ON THE SIDE

Choose one between two people

SAMPHIRE & BABY SPINACH (VE)

HALLOUMI FRIES & SWEET CHILLI SAUCE (V)

ROCKET SALAD WITH TOMATO, CUCUMBER, CAPERS, PINE NUTS & LEMON OLIVE OIL (VE)

MAC & CHEESE (V)

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TO FINISH

BLACKCURRANT MOUSSE (VE)

Biscuit base, mango purée, fresh strawberries

TIRAMISU

Light sponge soaked in coffee liqueur, mascarpone cream & cocoa

HOME-BAKED CHOCOLATE BROWNIE (V)

Belgian chocolate sauce & Bourbon vanilla ice cream

CARAMEL CRÈME BRÛLÉE (V)

With amaretti biscuits

STICKY TOFFEE PUDDING (V)

With caramelised banana and honeycomb ice cream

ADDITIONAL COURSE

(+ £3 supplement)

BRITISH CHEESE BOARD (V)

Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery & red onion chutney

HOT DRINKS

AMERICANO / BREAKFAST TEA

ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.