

SET MENU

2 courses £25 / 3 courses £30

STARTERS

Ribollita, borlotti beans, Cavolo Nero, Parmesan, sourdough croutons. (GF)

Scotch Egg, Golden-crisp Scotch egg served with a bold mustard aioli

Miso glazed Mackerel, fresh courgette salad.

MAINS

Porchetta, Tender pork belly, Cavolo Nero, silky carrot purée.

Salmon and Fregola salad, Fresh salmon, fregola pearls, vibrant seasonal salad

72 hrs dough Pizza, Tomato base, honeyed parsnips, rocket, Parmesan. (GF) V

DESSERTS

White Chocolate Ganache, berry compote and honeycomb. GF

Lemon Posset, velvety citrus cream paired with buttery shortbread. V

Baileys Cheesecake, chocolate soil, honey tuile. (GF)