



ALL DAY SET MENU

Monday to Friday

Two Courses £20 or Three Courses £25

Starters

Soup of the Day

Emily's sourdough, whipped salted butter
(ve available)

Shetland Mussels

English herb and white wine cream or XO
sauce (contains meat), samphire butter,
Emily's bread

Foraged Mushrooms

Truffle cream, Emily's toasted bread, porcini
salt

Spring Apple and Fennel Salad (v/ve)

Roquito peppers, radish, lemon and basil
dressing
ADD goats' cheese £3.00

Mains

Pan Seared Salmon

Carols crushed new potatoes, braised sea
vegetables, miso lemon butter sauce

Corn Fed Chicken

Arancini, honey glazed carrots, crispy sage,
asparagus, jus

Lamb Madras

Lime and coriander rice, homemade garlic
naan bread, onion and fennel bhaji

Venison Cottage Pie

Carrot swede mash, savoy and pancetta

8oz Ribeye Steak

English watercress, marrowbone butter,
porcini salt, thrice cooked chips
Add £5 supplement

Desserts

Lemon Tart (v)

Italian meringue, berry compote

PTMY homemade Ice Creams and Sorbets (gf/v/ve)

Ask your server for today's flavours
(ve available)

Salted Caramel Brownie (gf/v/ve)

Chocolate soil, vanilla ice cream, berry
compote

Rhubarb and Apple Crumble (v/ve)

Vanilla ice cream