



# SET MENU

Choose Two or Three Courses for 24.00 / 28.00

## STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey **v**

Blythburgh Ham Scrumptet, English Mustard Mayonnaise

Today's Summer Soup - See Blackboard **v**

Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 🍴

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## MAINS

Pan-fried Sea Bream, Ratatouille & Shaved Fennel

Free-range Garlic Roast Chicken Supreme, Watercress, Courgette & Pine Nut Salad, Fries

Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 🍴

Aubrey Allen's 8oz Rump Cap Steak, Chips & Watercress

3.00 Supplement

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## PUDDINGS

Warm Chocolate Fondant, Creme Fraîche & Pistachio Crumb **v**

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans **v**

Summer Pudding, Clotted Cream **v**

British Cheese Plate - Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers

## ADD A SIDE

Thick-cut Chips or Skinny Fries 4.00 🍴

Sweetcorn Mac & Cheese 3.25 **v**

Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 🍴

Buttered Summer Greens 4.00 **v**

Marzanino Tomato Salad 4.50 🍴

Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

**v** Vegetarian dishes   🍴 Vegan dishes

We're also happy to adapt other dishes, please ask.

An optional 10% service is added to parties of six or more, all tips go to the team.  
**Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.