



MONTHLY SET MENU

SEPTEMBER 2025

three courses for £28 per guest
for groups of up to 8 guests
served at Monday-Friday lunch and Monday-Saturday dinner

roast squash soup, apple,
crème fraîche, crispy sage,
smoked butter seeds v/gf
(£5.5 individually)

Barbary duck breast,
smoked celeriac,
blackberries gf
(£21.5 individually)

vanilla panna cotta,
fig compote v/gf
(£5.5 individually)

add a side for £4.5:

creamed corn v/gf
braised kale & edamame, chilli, sesame vg/gf
mixed leaves, honey vinaigrette, parmesan gf

100% OF SERVICE CHARGE GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.