



MONTHLY SET MENU

JUNE 2025

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

maeuntang; Korean fish stew,
daikon, fermented chilli, charred lime **gf** (£6.5 individually)

11oz. Orchard Farm pork chop,
balsamic maple glaze,
crushed herb new potatoes, peas,
wild garlic emulsion **gf** (£19.5 individually)

smoked banana split,
vanilla & dulce de leche ice creams **v/gf** (£6.8 individually)

add a side for £4.5:

chips, sesame salt **vg**
grilled sweet potato, horseradish cream **v/gf**
mixed leaves, honey vinaigrette, parmesan **gf**