



OCTOBER SET MENU

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

wild mushroom soup, chestnuts, parmesan crisp v
(£7 individually)

braised pork shoulder, maple pumpkin,
cavolo nero, cider jus gf
(£19.5 individually)

spiced pear & custard tart, vanilla cream v
(£7 individually)

add a side for £4.5:

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

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE