

# SILVER SET MENU

£ 2 4 . 9 5 per person

## TO START

GOURMET SOUP OF THE DAY with warm rustic bread and Netherend Farm salted butter (v)  
**Vegan alternative available**

DEEP-FRIED BRIE in panko breadcrumbs with a British apple & rosemary chutney (v)

CREAMY PARIS BROWN & OYSTER MUSHROOMS in a white wine cream, on a toasted sourdough crumpet (v) **Vegan alternative available**

DUCK LIVER & PORT PARFAIT zesty orange curd, tarragon & sherry vinegar infused grapes, with toast

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## THE MAIN EVENT

PRIME BEEF BURGER served on a seeded bun, with Monterey Jack, lettuce, tomato, burger sauce and fries **Vegan alternative available**

DEVON CRAB & KING PRAWN HOMEMADE FISHCAKES with sautéed asparagus and a pea & truffle oil velouté *Served with your choice of salad or fries*

SPICED AUBERGINE COCONUT CURRY with broccoli, sticky jasmine rice and a scorched red chilli (ve)

ROTISSERIE HALF CHICKEN with skinny fries, rich chicken gravy and aioli  
*Finished with your choice of flavour: truffle, BBQ or chipotle chilli*

NOURISH BOWL WITH CHICKEN lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast. **Vegan alternative available**

## ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

## TO FINISH

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

CRÈME BRÛLÉE served with home-baked sablé biscuits (v)

CRUMBLE OF THE DAY topped with a Demerara crumb, served with vanilla (v) or soya custard (ve)

ICE CREAM OR SORBET & HOME-BAKED TRIPLE CHOCOLATE COOKIE choose three scoops from Bourbon vanilla, honeycomb, double chocolate or strawberry ice cream, blood orange or coconut milk sorbet (v)

## HOT DRINKS

AMERICANO

BREAKFAST TEA

### DRINKS PACKAGES

*Pre-order only*

#### BRONZE

Choose 2 for £35

HOUSE SAUVIGNON  
BLANC

PINOT GRIGIO BLUSH

HOUSE MERLOT

#### SILVER

Choose 2 for £40

NEW ZEALAND  
SAUVIGNON BLANC

TWILIGHT CINSULT ROSÉ

SPANISH RIOJA

#### GOLD

Choose 2 for £50

JEAN-MARC BROCARD,  
CHABLIS *Burgundy, France*

STUDIO BY MIRAVAL,  
PALE ROSÉ  
*France*

YEALANDS ESTATE BLACK  
LABEL, PINOT NOIR  
*New Zealand*

PERONI 6 bottles of Peroni for £20