

# SET MENU

TWO COURSES 25.00 ~ THREE COURSES 30.00

Vintage sourdough, whipped fennel pollen butter v.  
Petit lucques olives v.

Chapel and Swan oak smoked salmon, whipped wasabi crème fraîche,  
fried capers

Crispy lamb Kiev, anchovies, pea and mint

Heritage beets, Blue Monday, pickled walnuts v.

Cornish ray wing, caper, almond, cucumber, lemon butter

Chicken schnitzel, fried heritage Legbar egg, bacon crumb, capers

Artichoke, sweet potato hash brown, chanterelles, burnt onions **VE.**

*all served with seasonal new potatoes and vegetables*

Dark chocolate and hazelnut truffle v.

Chase gin posset, rhubarb, shortbread v.

Sticky toffee baked Alaska v.

## CHEESE SELECTION

7.00

Three choices of artisan cheese, roasted grapes, breads, pickles

**Please ask a member of the team should you require any allergen  
information on any of our dishes**

**V. VEGETARIAN / VE. VEGAN**

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.