

SET MENU

Starters

homemade soup, crusty bread, salted butter (v)

artisan breads, virgin olive oil, aged balsamic, smoked garlic, roasted pepper & cumin, hummus (v)

pear stilton & walnut salad

salmon, cod & smoked haddock fishcake, rocket, caper & lemon mayonnaise

Main

basil & sundried tomato stuffed chicken breast wrapped in parma ham, bacon & shallot dauphinoise potato, baby vegetables, tarragon cream sauce

10oz sirloin steak, house chips, portobello mushroom, vine tomatoes, peppercorn sauce (6.00 supplement)

pan fried salmon, herb & butter sauce, chorizo new potatoes & wilted greens

mushroom spinach & ricotta strudel, crispy vegetables, tomato & rocket salad, roasted pepper pesto (v)

Dessert

local artisan ice creams and sorbet, shortbread biscuits

double chocolate brownie, milk ice cream, salted caramel sauce (gf)

strawberry & berry eton mess

cheese selection, chef's selection of cheese, biscuits with pear & apple cider chutney (2.50 supplement)

£26.00 per person

£10 non-refundable deposit & pre order required when booking

Some of the set menu dishes can be adapted to suit a gluten free diet.

Our kitchen has nuts in the prep area so please inform us of any allergies.

All dishes are cooked fresh so please allow a reasonable waiting time for your food. Our meat is sourced from Buckinghamshire and the local area – it hasn't travelled far! Discretionary Service charge of 10% added to tables of 8 or more. This is an example menu and slight alterations may occur.