

## 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.*