

## SET MENU

### Starters

**Homemade Soup** with crusty bread, salted butter (v) (ve) (gf)

**Crispy Whitebait**, citrus zest mayonnaise

**Artisan Breads**, virgin olive oil, aged balsamic, smoked garlic, roasted pepper & cumin hummus (v) (ve)

**Caramelised Goats Cheese, Beetroot & Candied Walnut Salad** (v) (gf)

**Satay Vegetable Skewers** (v) (ve) (gf)

### Mains

**Basil & Sundried Tomato Stuffed Chicken Breast, Wrapped in Parma Ham**, bacon & shallot dauphinoise potato, baby vegetables, jus (gf)

**10oz Sirloin Steak**, house chips, Portobello mushroom, vine tomatoes, peppercorn sauce (£6.00 supplement) (gf)

**Salmon, Dill & Cucumber Wellington**, new potatoes, wilted greens & hollandaise sauce

**Roast Sweet Potato, Spinach & Chickpea Curry**, coconut & lime rice, poppadum (v) (ve) (gf)

**Quinoa Burger**, kale & quinoa, vegan cheese, baby gem & tomato ciabatta, sweet potato fries & fresh salad (v) (ve)

### Puddings

**Local Artisan Ice Creams and Sorbet**, shortbread biscuits (gf)

**Double Chocolate Brownie**, salted caramel sauce, milk ice cream (gf)

**Vanilla Crème Brulee**, berry compote (gf)

**Cheese Selection**, chef's selection of cheese, biscuits, pear & apple cider chutney (£2.50 supplement)

**Chocolate & Almond Vegan Cheesecake**, sorbet, fresh berries (v) (ve)

£26.00 per head

£10.00 per person non-refundable deposit and 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 & slight alterations may occur.*

*(v) vegetarian, (ve) vegan (gf) gluten free – or dishes can be amended to suit these dietary requirements*