



MICHELIN BIB GOURMAND

STARTERS

Onion & cider velouté & smoked Cheddar crostini *
Brie & cranberry croquettes, pickled shallots & confit garlic purée
Great Garnet's honey roast ham, celeriac remoulade *

MAINS

Fillet of sea bass, baby Lou potatoes, mussels, tomato & cumin sauce *
60-day dry aged pork T-bone, braised red cabbage & grain mustard sauce *
Roasted iron bark pumpkin, chestnuts, cavolo nero & blue cheese *

SIDE ORDERS *

Chips 5 / Green beans 5 / Mixed leaf salad 5 / Honeyed carrots 6
Harissa glazed Baby Lou potatoes 6 / Dauphinaise potatoes 6

DESSERTS

Cheese of the day, seeded rye cracker, house chutney *
Pear & white chocolate crumble & vanilla crème anglaise *
Homemade ice cream & sorbets *
(Vanilla / Chocolate / Strawberry) (Apricot / Melon / Mango)

2 courses £28 / 3 courses £30

Tuesday – Saturday: 12pm -2pm

Tuesday – Thursday: 6pm-8pm

Friday & Saturday: 5.30pm-6:30pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made gluten free**