

SET MENU

2 courses for 24.5 with a glass of house wine

3 courses for 27.5 with a glass of house wine

| STARTERS |

Farmhouse terrine
apple chutney & soda bread

White onion & cider soup (v)
Welsh rarebit

Braised leeks (v)
sauce romesco & almond crumb

| MAINS |

Confit duck leg cassoulet
braised carrot & smoked bacon

Sea trout
mussels, mash & sea vegetables

Roasted Parmesan gnocchi (v)
ceps & Jerusalem artichokes

| DESSERTS |

Hot dark chocolate brownie
vanilla ice cream, candied walnut & salted caramel gel

Salted caramel tart
roast apple sorbet & honey

Ice cream or sorbet

— GALLERY MESS BY —

rhubarb