

SET MENU

3 courses for £26.0 per person
with a complimentary 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

(v) Vegetarian

All our prices are inclusive of 20% VAT. A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances, please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish main contain bones.