



2 courses for £25, 3 courses for £30.50

STARTERS

Roasted carrot soup, chervil oil, seeded granola (v)
Fuller's London Porter smoked salmon, lemon caper butter, toasted sourdough
Chicken liver parfait, spiced crumb, apple & fig chutney, toasted sourdough
Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (vg)

ROAST

Dry-aged sirloin of Owton's beef, roasted pink
Roast Norfolk chicken, pork, apricot & chestnut stuffing
Roast loin of South coast pork, crackling
Plant based nut roast, roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, red wine gravy (v) (pb)

MAINS

Pan roasted sea bass fillet, crushed new potatoes, long stem broccoli, prawn butter sauce
Sautéed gnocchi, vine tomatoes, artichokes, basil & Laverstoke Park Farm mozzarella (v)
Gressingham duck leg, baby gem, Mrs Owton's bacon, peas & mint

PUDDINGS

Black Bomber Snowdonia Cheddar, Blue Monday Yorkshire Blue, Waterloo Brie,
Quince jelly, Granny Smith apple, celery, artisan crackers (v)
Apple, almond & rhubarb crumble, Fuller's buffalo milk vanilla ice cream (v)
Paul's warm chocolate brownie, peanut brittle, salted caramel, Fuller's buffalo milk vanilla
ice cream (v)
Molasses, date & hops sticky toffee pudding, Fuller's buffalo milk vanilla ice cream (v)



David Green
Head Chef

Allergen Info



If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based