Set Menu

Two Courses: £24pp | Three Courses: £30pp | *Available for bookings over 15 people*

Starters

Ham Hock & Pea Terrine
pickled shallots, tarragon mayonnaise, honey mustard dressing, toast

Honey & Chipotle Glazed Chicken Wings
coriander, chilli, spring onion, lime

Smoked Salmon & Crab Salad
fennel, brown crab mayonnaise

Bombay Potato Croquette (V)
onion bhaji, saffron curry sauce, coriander oil

Soup of the Day (V)(Vg*)
sourdough, Netherend Farm butter

Mains

Slow Braised Blade of Beef
bubble & squeak, cavolo nero, carrot, gravy

Pan Roast Cod Loin *(supp £2)*
Jerusalem artichoke, fennel croquette, samphire, watercress & parsley sauce

Superfood Salad (V)(Vg)
harissa chickpeas, roasted sweet potato, beetroot, broccoli, tomatoes, kale, walnuts, pomegranate, cranberries, gremolata dressing

Chicken Schnitzel
free-range fried egg, garlic aioli, lemon, rocket, rosemary & garlic skin on fries

Roasted Butternut Squash & Mushroom Pithivier (V)(Vg*)
truffle, potato fondant, spinach, mushroom velouté

Desserts

Winter Berry Cheesecake (V)
vanilla Chantilly cream, macerated berries

Chocolate & Hazelnut Tart (V)(Vg*)
whipped butterscotch

Sticky Toffee Pudding (V)
KELLY'S vanilla ice cream, caramel sauce

Cookies & Cream Sundae (V)
chocolate sauce, Oreo biscuits, ice cream, wafers, sprinkles

(V): Vegetarian (Vg): Vegan (Vg*): Vegan option available. All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All above prices are inclusive of VAT. Please inform your server of any allergies or dietary requirements.