




# SET MENU


Choose Two or Three Courses for 24.00 / 28.00

## STARTERS

- Goats' Cheese Croustillant, Fresh Figs & Honey **v**
- Blythburgh Ham Scrumptet, English Mustard Mayonnaise
- Today's Autumn Soup, Ciabatta - See Blackboard **v**
- Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 


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## MAINS



- Roast Cod Fillet, Brown Butter, Wilted Spinach & New Potatoes
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Baby Kale, Parmesan & Fries
- Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice & Chapati 
- Aubrey Allen's 8oz Rump Cap Steak, Chips & Rocket  
*3.00 Supplement*

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## PUDDINGS

- Warm Chocolate Fondant, Crème Fraîche & Pistachio Crumb **v**
- Mascarpone Cheesecake, Totally Tropical Fruit **v**
- Apple Tarte Tatin, Vanilla Ice Cream 
- British Cheese Plate - Beauvale & Rutland Red, Chutney, Apple & Peter's Yard Crackers

## ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.00 
- Sweetcorn Mac & Cheese 3.25 **v**
- Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 
- Tenderstem Broccoli, Béarnaise 4.75 **v**
- Braised Red Cabbage 4.00 
- Halloumi Fries & Bloody Mary Ketchup 5.75 **v**

**v Vegetarian dishes**  **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.