

January Sale Menu 2 Courses £18 | 3 Courses £22

Small Plates

Gin cured trout, cucumber and apple salad, dill aioli GF DFA King prawns, chimichurri, focaccia GFA Beetroot tartare, apple, crispy potato, tahini sauce VG GF

Mains

Wild mushroom risotto, artichoke, parmesan DFA GF Houghton Hall venison ragu, whipped polenta, parmesan, kale GF Sea bream, smoked haddock chowder, sweetcorn, clams GF

Desserts

Blackberry parfait, italian meringue, macerated blackberries, oat crumb GF

Sticky toffee pudding, caramel sauce, pecans, salted caramel ice cream N Apple & pear crumble, vanilla ice cream VGA GF

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts
Please let a team member know of any allergies or dietary requests
An optional 10% service charge will be applied to your bill