

the
EWE & LAMB

Set menu

2 courses £21

3 courses £26

Monday- Friday 12noon-6pm

Starters

Leek, potato & sage soup with rosemary focaccia (V)

Chicken liver & brandy parfait with house chutney and toast (GFO)

Smoked haddock & salmon fishcake with curry & caper cream and samphire

Crispy panko brie, rocket, sun blushed tomato & chilli pesto, toasted pine nuts, tomato jam

Sticky ponzu beef with Asian slaw, sesame seeds, pickled red onion (GF)

Mains

Wye valley beer battered haddock, chunky chips, garden peas, tartare sauce, burnt lemon (GFO)

Tender belly pork, pork & black pudding croquette, grain mustard mash, buttered greens, celeriac puree, maple glazed carrots, red wine jus (GFO)

Mushroom, stilton, spinach & sage linguine with parmesan and crispy onions

Oven roasted chicken breast, butternut squash masala, coriander rice, coconut yoghurt, garlic roti (GF)

Pan seared fillet of seabass, crushed baby potatoes, fine beans, chorizo & caper vierge, samphire (GF)

Desserts

Dark chocolate brownie & passionfruit pavlova, passionfruit curd, chocolate sauce

Panettone bread & butter pudding, creme anglaise, poached raisins, amaretto ice cream

Raspberry & rhubarb frangipane, poached rhubarb, sparkling wine sorbet

Apple & cinnamon crumble with vanilla seed ice cream

Selection of ice creams and sorbets (GFO) (VEO)

(If you have any concerns about the presence of allergens, please speak to a member of staff)

Gluten Free (GF) Gluten Free Optional (GFO) Vegetarian (V) Vegetarian optional (VO) Vegan (VE) Vegan optional (VEO)

This Menu is subject to change without notice