

SET MENU A

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

Please select one option for each course

STARTER PLATES

RUSTIC ROLLS, BUTTER VGO

LEMON & OREGANO MARINATED OLIVES VG

MAIN PLATES

BEEF RIB BURGER, TOASTED BRIOCHE, RACLETTE CHEESE, ONION, LETTUCE, BEEF TOMATO, STREAKY BACON, SIGNATURE BURGER SAUCE

RUBY BEETROOT BURGER, AVOCADO, ONION, LETTUCE, TOMATO, SIGNATURE BURGER SAUCE VG

ROAST CORNFED CHICKEN, CREAMED POTATOES, ONION MARMALADE, TENDER STEM BROCCOLI, CEP VELOUTÉ

PUDDING PLATES

DARK CHOCOLATE MOUSSE, CHOCOLATE & COCO NIB CRUMB, CORNISH SEA SALT V

BUTTERMILK CREAM, MACERATED ENGLISH STRAWBERRIES, ELDERFLOWER SYRUP VGO

COFFEE

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians
VG suitable for vegans | VGO vegan option available

Scan here for
allergens &
calories >



THE GALLERY