

# SET MENU B

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

## RUSTIC ROLLS, BUTTER VGO

### STARTER PLATES

TWICE-BAKED WINCHESTER CHEDDAR SOUFFLÉ,  
LOCAL WATERCRESS, MUSTARD SAUCE V

HEREFORD BEEF CARPACCIO, RADISH, ROCKET,  
GARLIC CROUTONS, CONFIT GARLIC AIOLI

WHIPPED FETA CHEESE, HERITAGE COURGETTE, MINT,  
BASIL, WHITE BALSAMIC VG

### MAIN PLATES

HAMPSHIRE CHALK STREAM TROUT, AJO BLANCO,  
SMOKED ALMOND, WHITE GRAPES

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

CHARRED AUBERGINE, IMAM ONIONS, SMOKED PEPPER, WALNUT VG

21-DAY DRY-AGED BRITISH SIRLOIN STEAK,  
served with skin on fries & celeriac remoulade SUPPLEMENT 12

### PUDDING PLATES

BURNT SALTED CARAMEL TART, LIME CRÈME FRAICHE V

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**