

Cheffins Set Menu

TOMATO CONSOMMÉ

Confit Tomato | Basil Oil (GF\VG)

CRISPY CHILLI GARLIC BEEF

Soy Noodles | Fresh Mango | Coriander | Tomato | Sesame Seeds (GF)

GOATS CHEESE FONDANT

Toasted Walnuts | Crispy Onions | Beetroot (V)

FREE RANGE CARVER CHICKEN

Roasted on the Crown | Sweet Corn

Roscoff Onion | Chicken Sage Sweet Potato Crochet | Chicken | Spinach | Tender Stem

NEW SEASON LAMB SHOULDER (LUNCH ONLY)

DINGLEY DELL PORK BELLY (DINNER ONLY)

Duck Fat Roast Potatoes | Seasonal Vegetables (GF*)

FISH AND CHIPS

Mushy Peas | Tartar Sauce (GF)

WHITE ASPARAGUS CAESAR SALAD

Parmesan | Caesar Dressing | Croutons

VANILLA RICE PUDDING

Summer Fruits

LEMON TART

Raspberry Ice Cream

2 Course 24 / 3 course 28

GF=GLUTEN FREE/VG=VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT

INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE

FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT

10% Discretionary charge will be added to the bill on parties over 10 people

