



## *Cheffins Set Menu*

### CLASSIC FRENCH CAULIFLOWER SOUP

Caramelised Onions | Gruyere Cheese  
V | GF | NF

### TRUFFLE TORTELLINI

Fresh Water Cress | Mushroom Port Sauce | Parmesan | Basil  
GF | NF

### NAGALAND CRISP PORK RIBS

Sticky Nagaland BBQ Sauce | Kachumber Salad  
GF | NF

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### FRESH HADDOCK IN G/F BATTER

Triple Cooked Chips | Garden Peas  
GF | NF

### WILD MUSHROOM RISOTTO

Parsley | Mushroom Rosemary Port Sauce | Spinach | Parmesan | Fava Peas  
GF | NF | V

### DINGLEY DELL BELLY PORK

Hispi Cabbage Garlic Cream | Fried Onions | Roasted Potatoes  
GF | NF

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### STICKY TOFFEE PUDDING

Caramel Sauce | Vanilla Ice Cream

### VANILLA PANNA COTTA

Chocolate Cremeux

### MATURE ENGLISH CHEDDAR | COLSTON BASSETT STILTON | BRIE DE MEAUX

Biscuits | Celery | Quince

**2 COURSE £24 / 3 COURSE £29**

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### FRESH BREAD

JERSEY BUTTER BLACK SALT & FRENCH TARRAGON BUTTER

4.5

(GF) GLUTEN FREE-(V) VEGETARIAN-(VG) VEGAN-(NF) NUT FREE

\*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

Service charge not included it's at your discretion

Groups of 8 people or more will have a 10% service charge for both food and drinks added to your bill which of 100% is redistributed to all members of staff on an equal basis.