



## *Cheffins Set Menu*

### HERITAGE TOMATO & AVOCADO SALAD

Black Olive Tapenade | Whole Meal Cracker  
V | NF

### CHICKEN CAESAR BALLOTINE

Parmesan Tuile | Anchovy | Caesar Dressing  
GF | NF

### SMOKED COD TARAMASALATA PATE

Toast | Salmon Caviar Dressing

### SHAMI KEBAB ON ONION BHAJI

Mint Coriander Yoghurt | Tandoori Spiced Sauce

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### CHARRED SEA BREAM FILLET

Braised Fennel | Jersey Royals | Herb & Lemon Butter  
GF | NF

### SHIN OF BEEF

Beef stock Fondant Potato | Shallot Puree | Spinach | Roasting Juices  
GF | NF

### DINGLEY DELL BELLY PORK

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

### CRAB & PRAWN LINGUINI

Garlic | Chilli | Olive Oil | Parmesan | Parsley  
GF | NF

### CRISPY PAN FRIED HERB GNOCCHI

Roasted Broccoli | Fave Beans | Ajo Blanco Sauce

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### PINK CHAMPAGNE JELLY

Macerated Strawberries | Crispy Meringues

### CARAMEL GYPSY TART

Cream Cheese Ice cream | Almond Brittle

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

Biscuits | Celery | Quince

**3 - COURSES - £29.95**

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(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

10% service charge for both food and drinks added to your