



2 Courses – £23.50 | 3 Courses – £28.50



Starters

- **Gin-Cured Trout**
Pickled cucumber, beetroot gel
- **Homemade Bread & Olives**
Served with whipped butter, balsamic vinegar & olive oil
- **Panko Breaded Brie wit a fresh Pear & Walnut Salad**
Accompanied with sherry vinaigrette dressing (V)

Mains

- **Braised Short Rib**
Slow Braised Beef Short Rib, served with buttered mash, cumin & honey roasted carrots, buttered pea & bacon cabbage, with a sticky beef jus. (GF)
- **Fish of the Day**
Served with sautéed salsify, wilted greens, and a creamy mussel sauce. (GF)
- **Chicken Tower Burger**
Chicken thigh marinated in buttermilk & coated in a spiced corn crumb with Gochujang glaze & mayonnaise. Served in a toasted brioche bun with season pickles and house fries.
- **Mushroom Katsu**
Crispy Oyster Mushroom Katsu Curry Served with coconut rice & daikon radish slaw. (GF, Vegan)
- **Chicken Balmoral**
Sautéed potatoes, Tenderstem broccoli, peppercorn sauce

Desserts

- **Autumn Eton Mess**
Smashed meringue with lemon curd, poached pears, blackberries & glazed figs. (GF)
- **Sticky Toffee Pudding**
Served warm with butterscotch sauce & vanilla ice cream.
- **Selection of Homemade Ice Cream**
Chef's choice of seasonal ice creams, made in-house, served with fresh berries, shortbread & honeycomb. (GF Option Available)