

Set Price Menu

Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner

Please be aware, last orders for the kitchen at lunchtime are 2.00pm and we close at 3.30pm.

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary: Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread £1.95

Cauliflower soup with Montgomery's cheddar rarebit

Baby gem & Williams pear salad, blue cheese & walnut dressing

Deep fried devilled whitebait, tartare sauce & lemon

Salad of Plough smoked chicken, rocket, garlic croutons

& avocado mayonnaise

Roast fillet of Loch Duart organic salmon, parsley & caper butter,

Aura potatoes & sprouting broccoli

Smoked Angus rib flank, soft polenta, cavolo nero & gremolata

Confit Merrifield Farm duck leg, crushed celeriac, sautéed potatoes

& red wine sauce

Wild garlic risotto, aged parmesan, Sicilian olive oil and a green salad

Bramley apple granola crumble with vanilla ice cream

Michel Cluizel dark chocolate pot, confit orange, caramelised hazelnuts

& clotted cream

Selection of homemade ice cream; vanilla, chocolate, stem ginger

Gubbeen – *semi soft, wash rind, cows milk cheese made by Giana Ferguson in Schull, West Cork, Ireland, with quince & oatmeal biscuits*

£16 for 1 course

£21 for 2 courses

£26 for 3 courses

Dishes are subject to change