



# Set Menu

*“Destiny may ride with us today, but there is no reason for it to interfere with lunch.”*

- Peter the Great -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

*Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate where possible.*

**- FEBRUARY / MARCH SET MENU 2025 -**  
Served Monday to Saturday 12pm-2:30pm

**TWO COURSES - £30**

**THREE COURSES - £36**

**- TO START -**

**(v) ROASTED CAULIFLOWER & VEGIE PARMESAN SOUP** (g, d, su)  
parmesan oil | pickled cauliflower | parsley & capers

**CHICKEN LIVER PARFAIT** (g, su)  
toasted hazelnuts | pulled chicken leg | orange gel | melba toast

**RED MULLET** (f, se)  
roast aubergine purée | garlic & chilli dressing | crispy chickpeas

**- TO FOLLOW -**

**SEARED PORK LOIN** (d, g)  
burnt onion shells | caramelised parsnip | salsify | black pudding crumb | pork sauce

**SMOKED SALMON RISOTTO** (d, e, f)  
confit egg yolk | sea herbs | lemon oil

**(v) MIXED MUSHROOM STROGANOFF** (d, su)  
pickled red cabbage | rice

**- TO FINISH -**

**PASSIONFRUIT MERINGUE** (d, e)  
French meringue | passionfruit curd | Chantilly cream | passionfruit marshmallow

**COCONUT RICE PUDDING** (d)  
torched pineapple | mango salsa

**SELECTION OF WELSH ICE CREAMS & SORBETS** (d, e)  
please ask your server for our current selection