

FOUND

SET MENU

2 Course £28.00 | 3 Course £35.00

Starter

Soup of the day

Chicory, Babinella pear & blue cheese salad with candied walnuts (GF)
Served with honey & mustard dressing

Duck liver parfait

Toasted brioche, spicy pear chutney

Mains

Ratatouille gratin with peppers, aubergine & courgette, butternut squash, wild garlic,
mashed potato (VG, GF)

Pan fried sea bass fillet with buttered leeks, crushed potatoes & Champagne velouté

Roasted corn fed chicken breast, mashed potato, heritage baby carrots, Madeira jus

Dessert

Lemon tart

Served with raspberries & clotted cream

Crème brûlée

Served with shortbread

Sticky toffee pudding (GF)

Caramel sauce, honeycomb ice cream

Sides

Daily baked sourdough loaf & seeded sourdough baguette (v) | £4.00

Dauphinoise potatoes | £5.75

Green beans with confit shallots (VG, GF) | £5

Tenderstem broccoli, lemon zest (VG, GF) | £5

Mixed salad with mimosa dressing (VG, GF) | £5

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.