



Winter Set Menu

2-course £27, 3-course £32

From 12:00 to 14:00 / 18:00 to 19:00

Starters

Soup of the Day

Served with Sotd Bread

Whipped Goat Cheese

Marinated Beetroot, Mixed Nuts Granola, Balsamic Glazed

Mushroom Arancini

Smoked Mozzarella, Arrabbiata Sauce, Parmesan Crisps, Crispy Shallots

Duck Liver Parfait

Orange Chutney, Truffle Butter, Toasted Brioche

King Prawns (Sup £5)

Pan Fried in Garlic Butter and Fresh Chillies

Mains

Catch of the Day

Please See Board for Catch of the Day

Slow Cooked Beef Blade

Mashed Potato, Glazed Carrot, Parsnip Crips, Red Wine Jus

Pan Roasted Chicken Supreme

Vegetable Ratatouille, Sautéed Potatoes

Chargrilled 8oz Rib Eye Steak (Sup £8)

Served with Fries, Grilled Mushroom, Peppercorn Sauce

Harissa Baked Aubergine (V)

Butternut Purée, Vegetable Fritter, Roasted Onion, Buttered Green Vegetables

Desserts

Dark Chocolate Delice

Whipped Cherry Panna Cotta, Chocolate Tuile, Cherry Ice Cream

Red Berries Mousse Cake

Layered Olive Oil Cake, Raspberry Confit, Strawberry Cremeux, Red Fruit Mousse, served with Raspberry Sorbet

Bread and Butter Pudding

Creme Anglaise, Vanilla Ice Cream

Selection of Ice Cream or Sorbet

3 Scoops of your Choice with Brandy Snap, Chocolate Crumble

English Cheese Board (Sup. £5)

Selection of English Cheeses, Quince Jelly, Grapes, Biscuits

Sides

Truffle & Parmesan Fries £5, Triple Cooked Chips £4.50, Seasonal Vegetables £5

Butlers Salad £4, Marinated Olives £3.50, Bread Selection by SODT £3

Please make sure your server is aware of any allergies or intolerances.

A discretionary optional service charge of 12.5% on tables of 5 or more will be added to your bill.