



MICHELIN BIB GOURMAND

STARTERS

Chestnut mushroom soup, Autumn truffle cream *
Great Garnett's pork croquettes, frisée & apple salad, burnt apple purée
Salad of autumn vegetables with goat's curd & cobnuts*

MAINS

Wood roasted whole plaice, charlotte potatoes, nut brown butter & samphire*
Great Waltham partridge, pomme purée, braised red cabbage & poached quince*
Heritage beetroot risotto, ricotta & confit lemon *

SIDE ORDERS

Pomme purée 6 / Green beans 6 / Chips 6 / Honey carrots 6
Crisp garlic potatoes 6 / Long stem broccoli 6 / Mixed leaf salad 5.5

DESSERT

Sticky toffee pudding, butterscotch sauce & chantilly cream
Black bomber, house chutney & grapes *

2 courses £32 / 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

A discretionary service charge of 12.5% will be added to your bill