

# Classic Set

February

£45

## To Start

Ham hock terrine, beer mustard, toasted brioche

Jerusalem artichoke & celeriac soup, crispy sage, toasted pumpkin seeds, smoked rapeseed oil pb

Home cured Hampshire trout, kohlrabi & celeriac remoulade, crispy capers, beetroot gf

## Main Course

Lancashire hotpot: slow braised hogget, root vegetables, lamb jus gf

Stuffed Guinea fowl ballotine, green lentils, smoked bacon, peas & cabbage gf

Fillet of hake, smoked haddock kedgeree, devilled egg gf

Beetroot tarte tatin, parsnip & wholegrain mustard slaw pb

## To Follow

Spiced plum fool v

Chocolate & salted caramel tart, crème fraiche v

Yorkshire rhubarb crumble, toasted oats, vanilla custard v\* gf

British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits [+ £5]

## To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]

v (vegetarian) pb (plant based/vegan) v\* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team