

## Set Price Menu

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary: Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread £1.95

Leek & potato soup with crème fraiche & chives

Salad of Yellison goats cheese, pickled beetroot, hazelnuts & mint

Plough hot smoked mackerel, pickled mooli, rocket, wasabi & coriander

Ham hock & baby gem salad, apple, grain mustard & parsley

Fillet of line caught Cornish hake, Sharnbrook sprouting broccoli, new potatoes & romesco

Smoked Angus rib flank, garlic polenta, steamed spinach & gremolata

Josper grilled Blythburgh free range pork collar, crispy potatoes, bok choy with maple & chilli, pink pickled ginger

Baked leek & blue cheese tart, roast celeriac, shallot & parsley dressing

Dark chocolate nemesis with crème fraiche

Vanilla panna cotta with prunes in armagnac

Selection of homemade ice creams; vanilla, chocolate, mint chocolate chip

Colston Bassett Stilton – made by Billy Kevan in Colston Bassett

Nottinghamshire, damson, oatmeal biscuits

**£15 for 1 course**

**£20 for 2 courses**

**£25 for 3 courses**

**Dishes are subject to change**

**Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner**

**Please note, last orders for the kitchen at lunchtime are 2.00pm and we close at 3.30pm**