

# **BAR AND GRILL SET MENU**

#### Starter

Rillettes of smoked mackerel, warm crumpet, apple and horseradish

Velouté Du Barry, black lentils, pickled walnuts (vg)

Cured ham, celeriac remoulade, garlic toast

## **Main Course**

Roast chicken, duck fat and sage crushed potatoes, roast carrots

Goujonettes of Cornish plaice, tartare sauce, French fries

Mozzarella arancini, tomato fondue, rocket salad (v)

"Steak Frites", dry aged Cumbrian bavette 220g, sauce béarnaise (£8 supplement)

### **Sides**

Pommes frites 4.00
Garden salad 4.00
Extra fine green beans 4.00

#### **Dessert**

Plum crème brûlée, lemon shortbread

Warm chocolate brownie, salt caramel peanuts, banana ice cream

Sorbets maison

# 2 courses £20 - 3 courses £25

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness