



Set Menu 2026

Wednesday to Saturday 12pm – 2:00pm

Tuesday to Saturday 5:30pm – 6.30pm (Last Orders)

(we may require the table back for the second sitting)

2-Courses £31 | 3-Courses £36

Tuesday-Saturday Special Wine Offer

2-Courses £36 or 3-Courses £41 including a glass of Esk Valley Sauvignon Blanc 2024
or Septima Malbec 2024 (125ml)

Soup of the Day (gfo) (dfo)

Oysters (gf) (df)

Green Grape & Tarragon Dressing

Vitello Tonnato (gf)

Salmon Cut Beef, Tuna Mayo Sauce, Jus, Crispy Capers

Goats Cheese & Beetroot Salad

Watercress, Figs, Toasted Walnuts, Pickled Pear

7oz Beef Striploin (dfo)(gfo)

Bearnaise Sauce, French Fries

Moules (gf) (dfo)

Dill-Infused Guernsey Cream, Shallots, White Wine, Tarragon

Pan- fried Local Mackerel

Caponata, Golden Raisins, Capers

Wild Mushroom & Spinach Agnolotti

Brown Butter, Lemon, Parsley, Parmesan

Pan Seared Chicken Breast

Braised Baby Gem Lettuce, Chicken Emulsion

Caramel Panna Cotta

Toasted Almond Crumbs, Hazelnut Brittle, Mixed Berries

Olive, Orange & Almond Cake

Chocolate Cremeaux, Blackberry, Vanilla Ice Cream

Selection of Ice Creams/Sorbets (2 scoops) (gf) (dfo)

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

Side Orders

Pink Fir Potato (dfo) £6 Creamed Spinach (gf) £6 Triple Cooked Chips £6

Glazed Carrots £6 Buttered Seasonal Greens with Capers £7 Chopped Green Salad (vg) £6

Tenderstem Broccoli, Smoked Almond and Horseradish £6 Truffle Mac and Cheese £9

Home Baked Bread £4.20 Mac and Cheese £7