

FRIDAY SUPPER CLUB

3 courses & free-flowing prosecco, white wine or red wine* – £45 per person

STARTERS

CHICKEN & WILD MUSHROOM TERRINE 297kcal

Smoked onions, Madeira jelly

CITRUS CURED SALMON 286Kcal

Picked cranberry, sorrel, toasted billini's

WILD MUSHROOM & ARTICHOKE TART 425 Kcal

Smoked yolk, truffle Sabayon, toasted hazelnut /v

MAINS

COD SCHNITZEL 637kcal

Celeriac lyonnaise, vadouvan mussel sauce, pickel seaweed

BRAISED FEATHER BLADE OF BEEF 541kcal

Baked potato purée, crispy kale, king oyster mushroom, roasted onion

ROASTED PARSNIP RISOTTO 663kcal

Spiced apple relish, crispy parsnip /v /vg on request

Additional sides £4.95

French fries /vg 638kcal | Triple cooked chips 306kcal | Kale salad, yoghurt /v 84kcal | Roasted carrots /v 74kcal |

Braised little gem /v 99kcal | Soft herb & rocket salad /v 101kcal

DESSERTS

STICKY TOFFEE PUDDING 742kcal

Vanilla ice cream /v

MRS KIRKHAM CHEDDAR 813kcal

Crackers, chutney, quince /v

WHITE CHOCOLATE BLONDIE 518kcal

Frozen blackcurrent yoghurt /v

**Free-flow prosecco, red wine or white wine for duration of 90 minutes only.*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT.