



FIREPIT SET MENU

2 COURSES £30

3 COURSES £35

Chicken Liver Pâté chutney, sourdough melba

Cedar Plank Cured Trout dill crème fraîche, pickled cucumber, blini

Charred Oyster Mushroom salsa verde, butter



Slow Roast West Country Beef

horseradish, bone marrow gravy

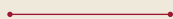
Wood Smoked Mackerel

cucumber relish, herb salad

Grilled Hispi Cabbage

roast squash, green sauce

ALL SERVED WITH ROAST GARLIC POTATOES



Crème Brûlée

or

Cheesecake of the Day