



£20 TWO COURSES | £25 THREE COURSES

STARTERS

Spiced Sweetcorn Fritters (GF)

Harissa Mayo, Pickled Red Chillies, Coriander

Salt-Baked Beetroot Carpaccio (GF)

Celeriac Remoulade, Cold-Pressed Oil, Parsley Cresses

MAIN COURSE

Sumac-Roasted Cauliflower (GF)

Pomme Purée, Cavolo Nero, Tomato & Shallot Salsa, Chive Oil

New Forest Mushroom & Chestnut Pithivier

Pickled Cranberries, Charred Tenderstem, Thyme, Truffle Oil

DESSERTS

70% Chocolate Mousse (GF)

Winter Berry Compote

Poached Pear Tart

Frangipane, Salted Caramel Ice Cream

(gf) - gluten free