



SAMPLE SET MENU

STARTERS

Soup of the day (V)
with fresh bloomer bread

Stuffed portobello mushroom
goat's cheese, chives and a Parmesan crumb

Nduja sausage rolls
herb crème fraiche, dressed Secretts' leaves

MAINS

Wild mushroom risotto (V)
pea shoots, truffle oil

Steak and St. Peter's dark ale pie
creamy mash potato, buttered greens and red wine jus

Red Mist ale battered haddock and chips
mushy peas, homemade tartare sauce

DESSERTS

Sticky toffee pudding
vanilla ice cream, caramel sauce

Banoffee pie
chocolate sauce

Three scoops of Meadow Farm ice cream
Chocolate, vanilla, strawberry

ALL DISHES MARKED (VE) ARE VEGAN.
ALL DISHES MARKED (**) CAN BE ADJUSTED TO BE VEGAN

FRESH — LOCAL — SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE
SPEAK WITH YOUR SERVER. DUE TO THE NATURE OF HOW WE SOURCE
& PREPARE OUR FRESH INGREDIENTS WE CAN NOT GUARANTEE THAT
ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE