

## Finish at Home

2 course £25 or 3 course £30

### Starters

Broccoli soup, walnut pesto & Stilton scone

Smoked salmon cheesecake, pickle cucumber, gremolata & parmesan sable

Cumberland scotch egg, fig and apple chutney & watercress salad

Black pudding, quail scotch egg, roasted chickpeas, pickled portobello, fruity brown sauce & bacon crisp

Hand dived scallops, honey glazed pork belly, roast cauliflower cheese puree & charred corn relish (supp £3.50)

### Main Courses

Wild mushroom orzo, pickled shiitake mushrooms, edamame beans & parsley crisps

Spirit fish pie, potato puree, buttered greens & bearnaise sauce

Chasseur chicken breast, roasted baby root vegetables & potato gratin

Rogan josh lamb shank, cumin basmati rice, almond and coconut naan & mango and lime pickle

10oz rib eye, roast new potatoes, air dried tomato and mushroom, seasonal greens & peppercorn sauce (supp £4.50)

16oz Chateaubriand, roast new potatoes and dauphinoise, tomato and mushroom, seasonal greens,  
peppercorn sauce and blue cheese sauce

Sharing steak for two (supp £15.00 per person)

### Desserts

Jonny's jam roly poly & classic ambrosia custard

Sticky toffee pudding, butterscotch sauce & crème anglais

Chocolate delice, biscoff crumb, peanut and raisin chocolate brittle & chantilly cream

Salted caramel tart & clotted cream

Trio of artisan cheeses, spiced plum and raisin chutney & water biscuits

Available Thurs – Sat. Orders are required to be ordered with 24 hours notice.

All above dishes are provided ready to finish at home, the food is prepared fresh by our team and can be stored in a fridge for 3-4 days.

The food will be provided in vac pac bags and containers, they can all be returned to the restaurant, where we can recycle them.